

HOLLANDAISE SAUCE

Equipment:

Measuring Spoons

Measuring Cup

2 Qt. Glass or Microwave safe plastic bowl with cover.

Wooden Spoon or High Temp Rubber Spatula

Ingredients

1/2 cup butter or margarine 125 ml

1/4 tbsp lemon juice 50 ml

4 egg yolks 4

salt and pepper to taste

Procedure:

In a medium bowl or cup, melt butter at **P7** 50 - 60 seconds.

Combine lemon juice with egg yolks and whip until foamy

While whipping, drizzle the hot butter into the egg yolks.

Cook at **P4** 50 - 60 seconds, stirring several in times.

Season to taste.

May be reheated at **P4** 30 - 40 seconds, stirring twice.

Makes: 3/4 cup (175 ml)

Chefs Tip: While the acid from the lemon juice will help retard bacteria, it is best to serve this sauce within 2 hours after you make it.

This sauce is best served with Poached Eggs on Toasted English Muffins for eggs Benedict, over Panasonic microwave steamed Asparagus or, substitute the lemon juice with Tarragon vinegar and add fresh chopped Tarragon to make Béarnaise Sauce. This you can serve with grilled meats for a special touch to your meal.