

Hollandaise Sauce

Classic French hollandaise sauce recipe with buttery, creamy texture. Perfect for eggs benedict and asparagus. Easy blender method in 10 minutes.

5 min

PREP

5 min

COOK

10 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Hollandaise Sauce

Ingredients

- 10 tbsp unsalted butter
- 3 egg yolk
- 1 tbsp fresh lemon juice
- 0.5 tsp salt
- 0 pinch cayenne pepper

Instructions

- 1 Prepare the butter**

Heat 10 tablespoons of unsalted butter in a small saucepan over medium heat until completely melted and steaming hot, about 2-3 minutes. Remove from heat and keep warm.
- 2 Create the egg base**

Add 3 egg yolks, 1 tablespoon fresh lemon juice, and 1/2 teaspoon salt to a blender. Blend on medium speed for 20-30 seconds until the mixture turns pale yellow and becomes frothy.
- 3 Form the emulsion**

With the blender running on its lowest speed, very slowly drizzle the hot melted butter into the egg mixture in a thin, steady stream. This should take about 30-45 seconds to prevent the sauce from breaking.
- 4 Finish and serve**

Continue blending for another 10-15 seconds until the sauce is thick, creamy, and coats the back of a spoon. Taste and add a pinch more salt or lemon juice if needed.
- 5** Serve immediately while warm, or keep in a warm spot near the stove for up to 30 minutes before the sauce begins to separate.

Tips

Use the freshest eggs possible for the best flavor and emulsification properties. Room temperature eggs blend more easily than cold ones.

Ensure your butter is properly melted and hot when adding it to the blender. The heat helps cook the eggs gently while creating the emulsion.

Add the melted butter in a slow, steady stream while blending on low speed. Rushing this step is the most common cause of sauce failure.

Taste and adjust the seasoning at the end. Some prefer more lemon juice for brightness, while others like extra salt to balance the richness.

Keep the finished sauce warm in a thermos or double boiler if not serving immediately. Cold hollandaise will thicken and lose its silky texture.

If making ahead, place plastic wrap directly on the surface of the sauce to prevent a skin from forming during storage.

Use unsalted butter to control the sodium content of your sauce, as salted butter can make the final product too salty.

Clean your blender thoroughly before use to ensure no residual flavors or soap affects the delicate taste of the hollandaise.