

Hollandez Sos

Classic French Hollandaise sauce recipe. Perfect for eggs Benedict and asparagus. Creamy, buttery sauce made with egg yolks, butter and lemon juice.

5 min

HAZIRLIK

5 min

PI?IRME

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Hollandez Sos

Malzemeler

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

Yap????

1 Prepare the butter

Melt 10 tablespoons of unsalted butter in a small saucepan over low heat for 2-3 minutes until completely liquid and warm to the touch but not hot.

2 Blend the base

Place 3 egg yolks, 1 tablespoon fresh lemon juice, and 1/2 teaspoon salt in a blender. Blend on medium speed for 20-30 seconds until the mixture lightens in color and becomes slightly frothy.

3 Create the emulsion

Reduce blender speed to the lowest setting and keep it running. Very slowly drizzle the warm melted butter into the blender in a thin, steady stream over 30-45 seconds, allowing the sauce to emulsify and thicken into a creamy consistency.

4 Season and serve

Taste the hollandaise and adjust seasoning with additional salt and lemon juice as needed. Serve immediately while warm, or keep in a warm water bath for up to 30 minutes before serving.

?puçlar?

Use room temperature egg yolks for easier emulsification and better texture.

Melt butter slowly to avoid overheating, which can cause the sauce to break when combined with eggs.

Add the melted butter in a very thin stream while blending to create a proper emulsion.

Taste and adjust seasoning gradually - start with less salt and lemon juice, then add more as needed.

Keep the finished sauce warm by placing the container in a bowl of warm water or near the stove.

If making for a crowd, double the recipe but use the same blending technique for consistent results.

Clean your blender immediately after use, as dried Hollandaise is difficult to remove.

For extra richness, use European-style butter with higher fat content.