

View from the Fridge – Recipes from Brian Donkin

Recipe # 106 – Hollandaise Sauce

Preparation time: 4 mins Cooking time: 7 mins

Ingredients:

2 egg yolks
125gms butter
¼ glass white wine vinegar
¼ tspn ground white pepper

Method

1. Melt the butter and put aside
2. Place all other ingredients into a glass bowl into a well (see picture below – well consists of frying pan containing boiling water in which you place the glass bowl)
3. Whisk until eggs become stiff
4. Remove from heat and gradually add melted butter while continuously whisking
5. Serve in jug or pour over prepared dish

Serves 2

