

Hollandaise Sauce

Make your own delicious brunch and be reminded of Sunday mornings at 1809 restaurant in Miramichi - or crank it up a notch and add fresh dill, reminiscent of our Lobster Eggs Benedict from David's at Crowbush.

prep time:

20 minutes

servings:

2-3

ingredients

4 egg yolks

1 tbsp lemon juice

1/2 cup melted butter

pinch of cayenne pepper*

pinch of salt

method

- Add egg yolks, lemon juice, cayenne pepper & salt in glass or stainless steel or glass bowl and whisk vigorously (should look frothy).
- Take your bowl containing your egg mixture and place it over a saucepan containing about 2 inches of lightly simmering water, but be careful, the bottom of the bowl should not touch the water.
- Heat the mixture, whisking constantly, until egg mixture slightly thickens (30 seconds to 1 minute).
- Remove your egg mixture from heat. Slowly and carefully whisk in melted butter until sauce is smooth and thickened (using either a whisk or immersion blender).
- For dill hollandaise sauce, once sauce is completed, fold in 1/4 cup of chopped fresh dill per 500 ml of hollandaise sauce.

notes
