CIA Basic Hollandaise

Source: Bob and Robin Young *The Captains Shack* 10 March 2022
PDF: CIA-Basic-Hollandaise **Prep:** 10 min
Cook: 15 min **Total:** 25 min
Note: (1) The harder you whisk the yolks the thicker the sauce will be. This is one of your controls. (2) Do Not exceed 130°F (54.4°C) or the sauce will likely break. (3) You can add different herbs, tarragon for instance, to make a variation of the basic sauce.

Ingredients:
3 lg Egg Yolks, whisked until color change
1½ stick unsalted Butter, melted but not boiled
1 T fresh Lemon Juice
1 t Dijon Mustard
1 t Worcestershire Sauce
1 pinch Cayenne
1 pinch Celtic Sea Salt

Directions:
1) Put the egg yolks in a medium, stainless-steel bowl set over (not in!) a pot of simmering water. Whisk the yolks until pale yellow and fluffy. Do not exceed 130° F (54.4° C). Slowly add the melted butter, a few tablespoons at a time, and whisk until thickened. Taste and adjust as necessary.m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m m

2) Remove from the heat, whisk in the lemon juice, Dijon mustard, Worcestershire sauce, cayenne, additional herbs if using and season with salt to taste.

3) Turn off the heat under the water and set the hollandaise back on the pot to keep warm while you poach the eggs.