

# Natrel<sup>®</sup>

## Homemade hollandaise sauce

It is not complicated to master Hollandaise sauce. We have a foolproof homemade hollandaise sauce in the blender and a double boiler technique too. Either way, you will generously drizzle this Hollandaise sauce on your eggs benedict, salty pancakes and frittatas for a gourmet and unctuous touch.



SERVES

4



PREPARATION TIME

5MIN.



COOKING TIME

10MIN.

## Ingredients

3 egg yolks

2 TBSP. lemon juice

½ CUP Natrel salted butter, melted and lukewarm (for the mixer version) or room temperature and cubed (for the double boiler version)

Salt and ground pepper

## Preparation

### Blender version

1. Warm the butter slowly.
2. Pour the egg yolks and lemon juice into the blender bowl. Mix together for about 30 seconds.
3. Drizzle the warm butter into the blender on high power. The sauce will thicken quickly. Season with salt and pepper, and then blend again.
4. Serve immediately or keep warm in a double boiler.

### Double boiler version

1. In a heat-resistant mixing bowl, beat the egg yolks with 2 tablespoons of cold water.
2. Place the bowl in a double boiler filled with boiling water and whisk the yolks until you obtain a light, foamy cream. The mixture should thicken slightly.
3. Add the cubes of butter one by one, continuing to whisk.
4. Season with salt and pepper, and then add the lemon juice. Serve immediately.
5. If you are preparing the recipe in advance, set it aside at room temperature. Just before serving, reheat a few seconds in the double boiler while whisking.