Blender Hollandaise

Quick · Makes about ⅓ cup (2–4 servings)

Ken's note: TBD

A rich lemon-butter sauce made in the blender in minutes, with no double boiler. Spoon it over eggs, asparagus, fish, or steak. Make the larger amount below for Eggs Benedict.

Ingredients

- 1 large egg yolk
- 1½ tsp fresh lemon juice
- Pinch of cayenne
- 4 Tbsp (½ stick) unsalted butter
- ¼–½ tsp kosher salt

Method

1. Put the yolk, lemon juice, and cayenne in a blender and pulse a couple of times. Melt the butter in a small bowl in the microwave until just melted and hot. With the blender running, drizzle the hot butter into the yolk in a slow, steady stream, until it becomes a smooth, frothy sauce. If it's very thick, blend in a teaspoon of warm water. Season with salt, to taste.
2. Serve immediately, or keep warm in a heat-proof bowl set over hot (not simmering) water. Don't reheat it directly or it will scramble.
3. **For 6 (Eggs Benedict, about 1 cup):** use 3 egg yolks, 2 Tbsp lemon juice, a pinch of cayenne (or 8–11 drops Tabasco), ¼ tsp salt, and 1½ sticks (12 Tbsp) butter, heated until bubbling hot but not browned. Pour the butter over the yolks in a steady stream, about 30 seconds; if the sauce isn't thick, blend 5 seconds longer. Don't make this in a smaller amount: there isn't enough heat to cook the yolks (use the 1-yolk version above for a small batch). It can be frozen and reconstituted over hot water.

Notes

Variations. for Béarnaise (good on steak), see Béarnaise in this chapter; or stir in a little Dijon, chopped chives, or the zest of an orange.