

Hollandaise sauce

Hollandaise sauce has always been something synonymous with restaurant eating and cook shows - we tend to view it with with some trepidation, but really it isn't much fuss. The only prerequisite in making it in the comfort of your own home is that you need to own (beg, borrow or steal) a blender. I'm yet to add one of these nifty's to my collection - but I do have my ever trusty - best-buy-of-culinary-existence - the mighty, food processor. I will sing its' praises more in another post, but for now let's focus on the Hollandaise.

I've relied upon the original domestic goddess in the kitchen - [Delia Smith](#), whom I learned most of my practical cooking skills from. This recipe comes from her 'Delia's How to Cook - part one' book, which I bought about 8 years ago from a second hand bookstore on the streets of NYC. For me, Hollandaise sauce is best served poured like lava atop a heap of smoked salmon (or smoked trout), [two perfectly poached eggs](#) and a toasted traditional English muffin. TOO delicious!

Ingredients

Serves 4

Takes approx. 15 mins

2 large Egg yolks

1 tbsp Lemon juice

1 tbsp White Wine Vinegar

100g Butter

Salt & Pepper

Method

Separate the yolk from the whites of the eggs and pour the yolks into the food processor, not forgetting to season them. Blitz them well for about 1 minute.

Now heat the lemon juice and vinegar in a small pan until it begins to bubble.

Turn the food processor on and slowly pour this bubbling mixture into the beaten egg yolks. Turn processor off once beaten.

Now using the same pan again melt the butter over a gentle heat. Once foaming, switch the processor back on and pour the butter into the mixture very slowly - the slower the better.

Once all the butter has been beaten in, scrape down the inside of the bowl so all ingredients are incorporated and blitz one quick last time - the sauce is ready to be used! It is best to serve this warm of course, but sometimes there is a challenge in doing so - if you want to make your sauce before hand, get a wide-necked thermal flask and heat up the interior with boiling water, pour that out and then decant your Hollandaise into that to keep until serving.