

Foolproof Hollandaise Sauce

From: <https://www.americanastestkitchen.com/recipes/6407-foolproof-hollandaise-sauce?t=1640123753>

Ingredients

12 tablespoons unsalted butter, softened
6 large egg yolks
½ cup boiling water
2 teaspoons lemon juice
⅛ teaspoon cayenne pepper

Instructions

- Whisk butter and egg yolks together in large heat-resistant bowl set over medium saucepan with 1/2 inch of barely simmering water (don't let bowl touch water) until mixture is smooth and homogeneous.
- Slowly add 1/2 cup boiling water and cook, whisking constantly, until thickened and sauce registers 160 to 165 degrees on instant-read thermometer, 7 to 10 minutes. Off heat, stir in lemon juice and cayenne. Season with salt to taste.

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