

Hollandaise Sauce II

YIELD: 24 FL OZ (720 ML)

U.S.	METRIC	INGREDIENTS	PROCEDURE
1 lb 4 oz	600 g	Butter	<ol style="list-style-type: none"> 1. Review guidelines for preparing hollandaise and béarnaise (p. 194). 2. Clarify the butter (see p. 190). You should have about 1 pt (480 mL) clarified butter. Keep the butter warm but not hot.
6	6	Egg yolks (see Note)	3. Place the egg yolks and cold water in a stainless-steel bowl and beat well. Beat in a few drops of lemon juice.
1 fl oz	30 mL	Water, cold	4. Hold the bowl over a hot-water bath and continue to beat until the yolks are thickened and creamy.
1 1/2 fl oz	45 mL	Lemon juice	5. Remove the bowl from the heat. Using a ladle, slowly and gradually beat in the warm butter, drop by drop at first. If the sauce becomes too thick to beat before all the butter is added, beat in a little of the lemon juice.
to taste	to taste	Salt	6. When the butter is all added, beat in lemon juice to taste and adjust seasoning with salt and cayenne. If necessary, thin the sauce with a few drops of warm water.
to taste	to taste	Cayenne	7. Keep warm (not hot) for service. Hold no longer than 2 hours (see p. 193).
<p>Per 1 fl oz (29.57 mL): Calories, 280; Protein, 1 g; Fat, 31 g (99% cal.); Cholesterol, 155 mg; Carbohydrates, 0 g; Fiber, 0 g; Sodium, 300 mg.</p> <p>Note: For safety, pasteurized eggs are recommended.</p>			8. Evaluate the finished sauce (see p. 196).