



SAUCE HOLLANDAISE



4 - 6 portions

INGREDIENTS

4 tbsp white wine vinegar
1 chopped shallot
2 stalks parsley
5 black pepper corns
1 tbsp cold water
2 egg yolks
100 – 120 gr diced butter
salt, black pepper
lemon juice and lemon zest

PREPARATION

Boil up vinegar, chopped shallot, parsley stalks and slightly pressed peppercorns in a pot until it is boiled down to 50%. Add one tablespoon water and sieve in a small metal bowl. Squeeze herbs with a spoon to make sure the flavours go in the boiled down liquid.

Boil up water in the pot and place the metal bowl with the boiled down shallot liquid on the pot. Add the eggs and whisk egg yolks until creamy. Pay attention that the water doesn't boil up but remains simmering. The eggs are not to clot. In case it becomes too hot, remove bowl from the pot.

When the eggs are creamy, add butter and whisk until the sauce is creamy and resembles mayonnaise. Whisk for another two minutes, season with salt, pepper, a few drops lemon juice and a bit of lemon zest.