

Hollandaise Sauce

4 ea.....Egg Yolks
¼ c.....Warm Clarified
Butter
¼ tsp.....Salt
1 Tbs.....Fresh Lemon
Juice
¼ tsp.....Tabasco

1. Place egg yolks in a small bowl and slowly whip in the butter with a wire whip.
2. Whip in the remaining ingredients,
3. Serve right away.



Hollandaise sauce is a very delicate sauce but is worth the extra trouble to make from scratch. The powdered mixes don't come close. To make clarified butter melt down a stick on low until only the fat is left. The clearer your butter is the better your sauce will come out. It is important to whip you sauce with a wire whip because the sauce can break with too much friction. It can also break if you add in the butter too fast or reheat the sauce later on. A trick used by many chefs if the sauce does break is to add in just enough cream to bring it back together.

Hollandaise sauce can be used for many different things. You can also take it a step further and turn it into béarnaise sauce by adding in some tarragon and red wine vinegar. I love to eat good French fries with béarnaise sauce. Both sauces can be used on eggs, beef, chicken, seafood and veggies. Next weeks recipe I will be using the sauce with another favorite of mine.

Don't forget to go on line at bellapanini.com and check out my new schedule of cooking classes for Feb. & Mar.

Be creative, have fun and enjoy!!!

Happy New Year!!!