



## EASY HOLLANDAISE

3 egg yolks  
2 tbsp lemon juice  
1 cup of butter  
1/4 tsp salt  
1/8 tsp cayenne

1. Pour about 2 cups of hot water into your blender and set aside for 5 min.
2. Melt the butter and transfer into a liquid measuring cup.
3. Empty your blender of the hot water.
4. Add egg yolks to the blender, along with lemon juice, and blend on low for 5 sec. With the blender on low, slowly stream the melted butter into the blender. This will take you about 45 sec.
5. Add salt and cayenne and blend for an additional 5 sec.

TIP: To keep your blender hollandaise warm for up to 1 hour, fill a small thermos with hot water and allow to warm up this way for 3 min. Pour the water out and pour in the blender hollandaise. Screw on the lid and keep warm for up to 1.5 hr.