

# Hollandaise Sauce

## Ingredients

- 8 oz (225g) of butter cut into small chunks
- 3 egg yolks
- 1 tbsp of lemon juice
- pinch of cayenne pepper
- salt and pepper

## Method

Whisk the egg yolks, lemon juice, cayenne pepper, salt and pepper together with a wire whisk in a medium-sized saucepan.

Add the pieces of butter and turn the stove to a medium heat.

As the butter melts into the egg yolk mixture, whisk continuously.

Once the butter has melted, continue to whisk the mixture until all the ingredients have blended together and the sauce begins to thicken.

Check the seasoning and then serve immediately.