

Chef Tell's Hollandaise Sauce

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Yield: 1 1/2 to 2 cups

*6 egg yolks
1/2 cup dry white wine
12 ounces clarified butter
salt
freshly ground black pepper*

Preparation Time: 10 minutes

Place the egg yolks and wine into a heavy saucepan. Beat together over medium heat until they are thickened. Remove from the heat and continue to beat until the mixture cools a little.

Beat in the clarified butter with a wire whisk, beating until the ingredients are well combined.

Season with salt and pepper to taste. Do not reheat the sauce. If you have to keep it warm, place it over a pot of hot water.

NOTE: If you are hesitant about putting the saucepan directly over the heat, you can combine the egg yolks and wine in the top of a double boiler over gently boiling water. Remember, too, that the egg yolk mixture and the clarified butter should be at about the same temperature (140 degrees) to combine properly.

CLARIFIED BUTTER:

Place one pound of unsalted butter in a small saucepan and melt it over high heat. As it bubbles, a foam will come to the surface. When this foam subsides and sinks to the bottom of the pan, the butter will be clarified. Pour off the clear portion of the butter on the top. This is the clarified butter.

Per Serving (excluding unknown items): 3417 Calories; 369g Fat (97.6% calories from fat); 18g Protein; 3g Carbohydrate; 0g Dietary Fiber; 2147mg Cholesterol; 54mg Sodium. Exchanges: 1 1/2 Lean Meat; 72 Fat.