

**MAKES:** 6 servings

**COOK TIME:** 15 minutes on a stove top

**TOOLS:** metal bowl, whisk, cup with a spout, pan

## CLASSIC HOLLANDAISE

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- 2 large egg yolks
- 2 tablespoons finely chopped shallots
- 1 bay leaf
- ½ cup white wine
- 2 teaspoons white wine vinegar
- 3½ tablespoons clarified butter
- ½ teaspoon freshly squeezed lemon juice
- Fine sea salt

**1.** In a metal bowl, whisk the eggs with shallots, bay leaf, white wine, and vinegar. Over a pan of simmering water, continue to whisk the mixture to the consistency of a sabayon or light, foamy custard.

**2.** Using a cup with a spout, add the butter in a thin stream, while whisking in a figure eight pattern, to create a smooth and creamy consistency.

**3.** Remove the bay leaf; add the lemon juice and salt to taste.