



## Herbed Hollandaise

Serves 1

### Ingredients:

- 6 each Egg Yolks
- 2 Tbsp. Water
- 1 lbs. Unsalted Butter , melted
- 2 tsp. Salt
- 1 tsp. Pepper
- Pinch of Cayenne Pepper Sauce
- 1 Tbsp. Fresh Chives , minced
- 2 tsp. Fresh Parsley , minced
- 2 tsp. Fresh Tarragon , minced
- 1 each Fresh Lemon , squeezed

### Directions:

1. Pour 1-inch of water into a large saucepan; over medium heat, bring to a simmer. Once simmering, reduce the heat to low.
2. Place egg yolks and water in a medium mixing bowl and whisk until mixture lightens in color, approximately 2 minutes.
3. Remove from simmering water and slowly add melted butter in a thin stream while whisking vigorously until all butter is incorporated. Season with salt, pepper, cayenne and minced herbs, stir again. Reserve in a warm place for assembly.