

Classic Hollandaise Sauce

Yield: 9 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-salted-egg-sauce-recipe>

Ingredients:

- 2 tablespoons white wine vinegar
- 2 tablespoons cold water
- 1 teaspoon white peppercorns lightly crushed
- 4 large egg yolks
- 2 sticks unsalted butter clarified, see LC Classic Hollandaise Sauce Note above or melted
- 1/2 lemon
- salt
- cracked black pepper
- 1 pinch cayenne pepper

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 145 milligrams
4. Fat: 22 grams
5. Protein: 2 grams
6. SaturatedFat: 14 grams
7. Sodium: 95 milligrams

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