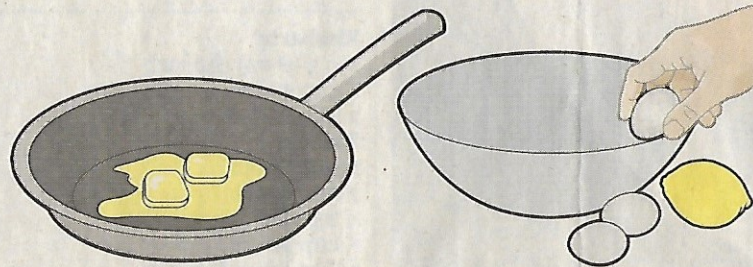


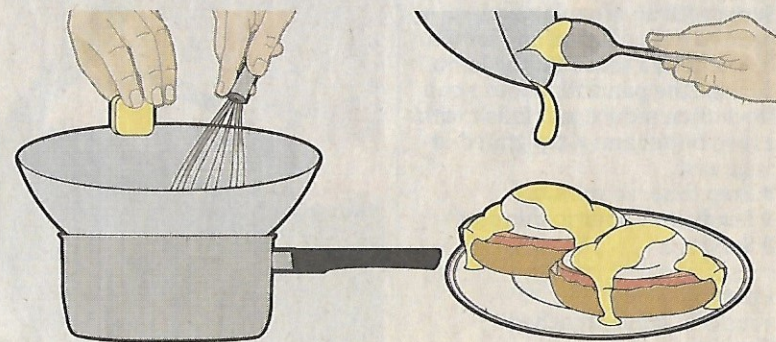
Buttery, lemony Hollandaise. The very thought sends me dreaming of a perfect Easter brunch, complete with Eggs Benny. The best sauce is made from scratch, of course. Hollandaise sauce is served warm but will separate if overheated. If this happens, simply add a yolk to a new bowl, drizzle in a bit of the split sauce, then gradually whisk in the rest of the sauce and it will become silken smooth once again.



TRISH McALASTER/THE GLOBE AND MAIL

Step 1: Make 200 ml of clarified butter by melting 250 g unsalted butter on the stove or in the microwave. Once melted, skim off the white froth on top (milk fat). Set aside.

Step 2: In a stainless steel bowl, whisk three egg yolks until thick and pale – it will take a couple minutes. Now whisk in 1 tbsp cold water, 1 tbsp lemon juice and a pinch of salt.



Step 3: Set the bowl over a medium pot filled with gently simmering water (this restrained heat will prevent the eggs from scrambling). Now add 1 tbsp cold unsalted butter and whisk into the egg mixture. After about 3 minutes you'll notice the yolks thickening. Remove from heat and add another tablespoon of the cold butter and whisk in.

Step 4: Whisking constantly, slowly drizzle in the clarified butter (as if adding oil to a vinaigrette). When the sauce begins to thicken, you can start to pour it in faster until fully incorporated. Taste and season with salt and pepper; if needed you can thin the sauce with a tablespoon of hot water. Leave the sauce in a warm spot near the stove and it will hold for about an hour.

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