

Mark's Kitchen

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Hollandaise Sauce

Ready in: 20 minutes

Serves: 6

This week, I am featuring a recipe from my friend, [Chef Frank Giglio](#). This classic hollandaise sauce makes any dish feel decadent and indulgent. While it's the perfect match for just about anything, our favorite pairings are poached eggs, grilled asparagus and flaky white fish.

Ingredients:

- 3 pasture-raised egg yolks
- 1 cup melted ghee or clarified butter
- juice of 1 lemon
- sea salt to taste
- freshly cracked black pepper
- 2 tablespoons chopped fresh dill

Step 1: Separate the egg yolks from the whites - place the yolks in a large bowl and save the whites to make a frittata.

Step 2: Melt the ghee and keep it warm, but not hot. If the ghee is too hot, it will break the emulsion.

Step 3: Slowly add the warm, melted ghee into the egg yolks in a very slow stream while whisking vigorously.

Step 4: Continue to add the ghee until you have an emulsified sauce. If the hollandaise ends up too thick, add a small splash of cold water to thin it out.

Step 5: Whisk in the lemon juice, sea salt and black pepper to taste.

Step 6: Serve hollandaise sauce over poached eggs, poultry, grilled greens or flaky white fish. Garnish with chopped fresh dill. Hollandaise is best served immediately.

Note: If you do break the sauce, don't worry. Set aside the broken sauce and start again by whisking 1-2 extra yolks then slowly whisk in the broken sauce.

Nutritional analysis per serving: calories 353, fat 57 g, protein 3 g, carbohydrate 1 g, sodium 57 mg