

Hollandaise Sauce

This great classic butter sauce from France can be tricky if it gets too much heat, it can be used for serving with asparagus or artichokes, or with any kind of grilled or poached fish. And served with Eggs Benedict, it's a positive star.



Serves 4

Ingredients

2 large egg yolks
1 dessertspoon lemon juice
1 dessertspoon white wine vinegar
4 oz (110 g) butter
salt and freshly milled black pepper

1. Put the recipe in the right order

1. After that, switch the processor or blender off.
2. Then place them in a food processor or blender
3. Begin by placing the egg yolks in a small bowl
4. After that, heat the lemon juice and white wine vinegar in a small saucepan
5. and blend them thoroughly for about 1 minute.
6. and pour the hot liquid on to the egg yolks in a slow, steady stream.
7. until the mixture starts to bubble and simmer.
8. Switch the processor or blender on again
9. and season them with a pinch of salt and pepper.

2. Fill in the blanks with the words from the box

pour; heat; mixture; wipe;; smooth; warm ;spatula; blender; brown; discard ; is foaming; switch on; saucepan ; pour in; slow ; incorporated;

Now, using the same 1 _____, melt the butter over a gentle 2 _____, being very careful not to let it 3 _____. When the butter 4 _____, 5 _____ the processor or blender _____ once more and 6 _____ the butter in a thin, 7 _____, steady trickle; the slower you add it the better. (If it helps you to use a jug and not 8 _____ from the saucepan, 9 _____ a jug with boiling water, 10 _____ the boiling water and then pour the butter 11 _____ into that first.) When all the butter has been 12 _____, 13 _____ around the sides of the processor bowl or 14 _____ with a 15 _____ to incorporate all the sauce, then give the sauce one more quick burst and you should end up with a lovely, 16 _____, thick, buttery sauce.

This recipe is taken from Delia Smith's Complete Cookery Course, Delia Smith's Complete Illustrated Cookery Course, How to Cook Book One and The Delia Collection: Fish.