

Julia Child's Blender Hollandaise

Source: The Art of French Cooking (?) from Christopher

Ingredients

- 3 Egg Yolks
- $\frac{1}{4}$ teaspoon Salt
- pinch Pepper
- 1 Lemon Juice
- 4 ounces Butter

Method

Place egg yolks, seasonings, and 1 tbsp lemon juice in the blender jar. (You can beat in more when sauce is done and will know what proportions you like for the next time.)

Cut the butter into pieces, and heat it to foamy hot in small saucepan.

Cover jar and blend egg yolk mixture at top speed for 2 seconds. Uncover, and still blending at top speed, immediately start pouring on the hot butter in a thin stream of droplets. (You may need to protect yourself with a towel during the operation.)

By the time $\frac{2}{3}$ of butter has gone in, the sauce will be a thick cream. Omit the milky residue at bottom of butter pan. Taste sauce and blend in more seasonings if necessary.