

# Champagne Hollandaise Sauce

## INGREDIENTS:

- 2 tablespoons D'Olivo White Champagne Vinegar
- 3 tablespoons cold water
- 1/4 teaspoon salt
- White pepper to taste
- 3 large egg yolks
- 1 cup unsalted butter, cut into tablespoon pieces and softened
- 2 tablespoons fresh lemon juice
- 3/4 teaspoon cayenne
- Salt, to taste

## DIRECTIONS:

In a 1.5-quart heavy saucepan, bring D'Olivo White Champagne Vinegar, 2 tablespoons water, salt, and white pepper to a boil, and cook until reduced to about 2 tablespoons. Remove from heat and stir in remaining tablespoon water.

Whisk in yolks. Cook over a very low heat, whisking constantly, until thickened (be careful not to scramble yolks), about 1 minute. Whisk in butter 1 piece at a time, lifting pan occasionally to cool sauce and adding each piece before previous one is completely melted.

Remove from heat and whisk in lemon juice, cayenne, and salt to taste.

*D'Olivo*

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