

Selena + ADRIENNE CHEATHAM

EPISODE 6

INGREDIENTS

Fool-Proof, Easy AF Hollandaise

8 oz (2 sticks) unsalted
butter

4 large egg yolks

Juice of 1 lemon

Pinch of cayenne or dash
of Tabasco

Salt and freshly ground
pepper

FOOL-PROOF, EASY AF HOLLANDAISE

DIRECTIONS:

1. Melt the butter in a small saucepan over low heat (or melt in the microwave) and let cool to just above room temp.
2. Add the yolks, lemon juice, paprika, and a pinch of salt and pepper to a blender and puree on low speed to combine.
3. With the blender still running and the lid ajar, slowly pour in the melted butter and adjust the speed as necessary, gradually increasing to a higher speed as it thickens.
4. Pour sauce into a heat-safe container, place the container in a small pot with enough water to come halfway up the sides, and place over very low heat to keep warm. Taste and adjust seasoning.