



Combine yolks and butter first.

HOLLANDAISE

MAKES ABOUT 2 CUPS

This lush, lemony butter sauce isn't just for eggs Benedict. Its richness is a great counterpoint to steamed vegetables like asparagus; it can also dress up steak, crab cakes, and roasted potatoes.

WHAT CAN GO WRONG: Hollandaise is prone to break quickly. This is because its emulsion—in this case, the dispersal of tiny fat droplets in water that are held in place by the yolks—is weak.

HOW WE FIXED IT: The trick is to make a stronger emulsion by rearranging the usual order of operations. Instead of combining the egg yolks with the water from the start, which dilutes the yolks' emulsifying powers, we whisk the yolks with the butter and then introduce the water. The resulting sauce is so stable that it can be chilled and reheated.

- 12 tablespoons unsalted butter, softened
- 6 large egg yolks
- ½ cup boiling water
- 2 teaspoons lemon juice
- ⅛ teaspoon cayenne pepper
- Salt

Whisk butter and egg yolks together in large heatproof bowl set over medium saucepan filled with ½ inch barely simmering water, making sure that water does not touch bottom of bowl. Slowly add boiling water (for accuracy, bring 1 cup to a boil and then measure ½ cup) and cook, whisking constantly, until thickened and sauce registers 160 degrees, 7 to 10 minutes. Off heat, stir in lemon juice and cayenne. Season with salt to taste. Serve.

TO MAKE AHEAD: Hollandaise can be refrigerated for up to 3 days. Microwave at 50 percent power, stirring every 10 seconds, until heated through, about 1 minute.