

## **HOLLANDAISE SAUCE**

YIELD: 2 CUPS

PREP TIME: 5 MINUTES COOK

TIME: 10 MINUTES

TOTAL TIME: 15 MINUTES

### **INGREDIENTS**

4 Eggs, separated

¼ cup plus 2 tablespoons butter, unsalted and melted

1 tablespoon lemon juice

1 teaspoon dry mustard

¼ teaspoon Salt

¼ teaspoon Cayenne pepper

### **INSTRUCTIONS**

Separate the eggs and reserve the whites for another use. Melt butter in a measuring cup with a spout. Over a double boiler where the water is at a gentle simmer, whisk egg yolks with mustard and lemon juice. While still whisking, gradually add small amounts of butter to form an emulsion. If you see your hollandaise start to separate, drop in an ice cube, but keep whisking. Once all your butter is incorporated, you'll have a smooth thick sauce. Add salt and cayenne pepper to taste. If the sauce is too thick, you can add a little more lemon juice or white wine vinegar to thin.

## **MERINGUE**

YIELD: 2 CUP

PREP TIME: 5 minutes

COOK TIME: 2 hours or overnight

### **INGREDIENTS**

4 Eggs, separated

1 cup Sugar

1 teaspoon Vanilla (optional)

### **INSTRUCTIONS**

Separate the eggs and reserve the yolks for another use. Whisk eggs of medium speed until the start to get foamy and white. Gradually add sugar. Increase speed to high and whip to stiff peaks. Pipe out shapes onto a parchment lined sheet pan using a piping tip, or spoon. Bake/Dry in 170 degree oven for 2 hours for a soft and creamy center, or overnight for a crisp, cookie texture