



Noreen's Kitchen

Microwave Hollandaise

OR Béarnaise Sauce

Ingredients

For Hollandaise

3 egg yolks
1 stick of butter (1/2 cup) softened
Juice of 1 lemon (about 2 tablespoons)

For Béarnaise Add the following:

2 tablespoons white wine vinegar
1 tablespoon chopped shallots
1 tablespoon chopped tarragon

Step by Step Instructions

Combine egg yolks, butter and lemon juice in a bowl or measuring cup and give a good stir to break up the yolks.

If you are making the Bearnaise, add in the vinegar, shallot and tarragon and combine well.

Place in microwave for 1 minute, stopping to stir every 20 seconds.

After 1 minute you should have a lovely thick sauce.

If you find your sauce to be a bit too thick, you can stir in a teaspoon of warm water to thin to your desired consistency.

Enjoy!