



# Hot Asparagus With Hollandaise

Servings: 4 servings

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## Ingredients

Basic Boiled Asparagus (see recipe)  
1/4 cups unsalted butter clarified  
3 egg yolks  
1 tablespoon fresh lemon juice  
Salt to taste  
Freshly-ground white pepper to taste

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## Directions

To clarify the butter, heat the butter in a small, heavy-bottomed saucepan over medium heat until it melts and froths up. Simmer it for about 5 minutes, or until the froth subsides and the butter looks clear. Don't let it burn. Strain the butter through a fine-mesh strainer, a triple layer of cheesecloth, or a coffee filter. Let the butter cool for 5 minutes, if the butter is too hot it will curdle the egg yolks.

Combine 3 egg yolks and 3 tablespoons butter in a bowl, and whisk off heat for 1 minute, until frothy. Place yolks on stovetop over medium-low heat and beat until thick.

Meanwhile drain cooked asparagus, and toss with 1 tablespoon of butter. Remove yolks from heat, if they have not been removed already and whisk in remaining butter. Stir in the lemon juice, salt and pepper. Plate the asparagus and sauce.

This recipe yields 4 servings.

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