The Mother of All Sauces

Hollandaise means eggs Benedict, Mother's Day brunch—and a steep learning curve. Just ask four-star chef **Eric Ripert**

Want to see us sweat? Tell us to make hollandaise. There are so many ways to screw it up: Get it too hot, you've got scrambled eggs; let it sit too long, the sauce will break; botch the egg-to-butter ratio, you're stuck with a gloppy mess. It's intimidating—and not just for home cooks. Ask Eric Ripert, chef and co-owner of Le Bernardin in New York City and overall kitchen master. As a teenager, Ripert faced down the classic French sauce at his first gig in the kitchen at Paris's legendary La Tour d'Argent:

> *My first day on the job, they asked me to make the hollandaise. I was 17 and had gone to culinary school, so it seemed easy enough. But I took one look at the giant cast-iron stove they were using—it was literally glowing red—and told the chef that it was too hot. And 32 egg yolks? That was too many! He sent me off to pick chervil instead. (One problem: I didn't know what chervil was.) It took me a month of burned forearms and scrambled eggs, but I got it. I learned to make a figure eight with the whisk so it touches all sides of the pan; to keep my hand on the base of the pan to make sure it's just warm, never hot; to whisk the eggs until they are foamy and airy before slowly pouring in warm clarified butter; and then, that squeeze of lemon. Today, when I cook hollandaise at home, I make it in a blender."*

Ripert's five-minute blender version is fear-free and perfect to serve with eggs Benedict, asparagus, or crab cakes this Mother's Day—no sweat.

BLENDER HOLLANDAISE

12 SERVINGS

1¼ cups (2½ sticks) unsalted butter, cubed
2 large egg yolks
2 Tbsp. fresh lemon juice, plus more
Kosher salt and freshly ground black pepper

Fill a blender with hot water; set aside. Melt butter in a small saucepan over medium heat until foaming. Remove pan from heat. Drain blender and dry well. Put egg yolks and 2 Tbsp. lemon juice in blender; cover and blend to combine. Working quickly and with blender running, remove lid insert and slowly pour hot butter into blender in a thin stream of droplets, discarding the milk solids in bottom of the saucepan. Blend until creamy sauce forms. Season to taste with salt and pepper, and with more lemon juice. Serve immediately.

WATCH ERIC RIPERT PREPARE A CLASSIC MOTHER'S DAY BRUNCH DISH AT **BONAPPETIT.COM/GO/RIPERT**

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