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## Poached Eggs with Blender Hollandaise

### Poached Eggs

2-4 large eggs-depending on how many eggs you would like per salad  
1 Tbs vinegar-plain, distilled (apple cider or red vinegar will work if you don't have white)  
water  
Kosher salt  
Freshly ground pepper

### Blender Hollandaise

4 large egg yolks  
1 Tbs fresh lemon juice  
1 Tbs water  
pinch of cayenne pepper  
1/2 pound (2 sticks) unsalted butter  
Kosher salt  
Freshly ground pepper

### Equipment for class

Poached Eggs  
Wide, straight-sided sauté pan or shallow 4-quart saucepan  
Teacup  
Large, slotted spoon  
Paper towels

### Hollandaise

Standing Blender or immersion blender

### Poached Eggs

2-4 large eggs-depending on how many eggs you would like per salad  
1 Tbs vinegar-plain, distilled (apple cider or red vinegar will work if you don't have white)  
water  
Kosher salt  
Freshly ground pepper

1. To poach the eggs: fill a wide, straight-sided sauté pan with water (2 ½-3 inches) and add 1 tablespoon vinegar. Heat the water to a gentle simmer.
2. Break each egg into a teacup. Slide 1 egg into simmering liquid. If the whites begin to spread, gently push white around the yolk with a slotted spoon. Add remaining eggs in the same manner.
3. Simmer the eggs 3-4 minutes. If cooking in batches or ahead of serving time, place the cooked eggs into a pan of lukewarm water until serving time. To warm up the eggs, place in a pan of simmering water for 30 seconds or microwave for 15 seconds.

### **Blender Hollandaise**

Makes about 1 ½ cups

4 large egg yolks  
1 Tbs fresh lemon juice  
1 Tbs water  
pinch of cayenne pepper  
1/2 pound (2 sticks) unsalted butter  
Kosher salt  
Freshly ground pepper

1. Place the egg yolks, lemon juice, and cayenne in the blender and blend thoroughly for about 10 seconds.
2. Melt butter until bubbling.
3. With the blender on, slowly pour the hot butter into the egg mixture. Blend until thickened. Season with salt and pepper to taste. Add more lemon juice 1 tsp at a time as desired. Serve immediately or keep in a warm water bath until needed. If you refrigerate leftovers, reheat in a warm water bath while gently stirring.

Serve with vegetables, chicken, or fish.

Too thick? Add an additional tablespoon of warm water or lemon juice.