## Margarita Hollandaise

Yield: 1 Pint

Created by: Erik Youngs

Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
	1 Pound		Butter, Clarified
5 Each			Egg Yolks
		1 Ounces	White wine
		2 tsp	Worcestershire
		1 tsp	VooDoo Chef Smokehouse
Pinch			Cayenne Pepper
1/2 Each			Lemon Juice
		2 tsp	VooDoo Chef Dust

## How to:

- 1. Over a Bain Marie, whisk the egg yolks and half of the white wine together until they become thick and double in volume.
- 2. Slowly whisk in the clarifies butter until the fully incorporated. The sauce should be light and silky.
- 3. Whisk in the Dust, Worcestershire, VooDoo Chef Smokehouse, Cayenne Pepper, and Lemon Juice.