

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.