

## Caviar Hollandaise Sauce Recipe

This **Caviar Hollandaise Sauce** is a sophisticated and luxurious variation of the classic French sauce. The creamy, rich, and tangy flavors of hollandaise are elevated with the delicate, briny pop of caviar, making it an exquisite pairing for high-end dishes like poached eggs, seafood, or roasted vegetables. The key is balancing the richness of the sauce with the freshness and elegance of the caviar.

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### Ingredients:

#### Hollandaise Base:

- 3 large egg yolks, at room temperature
- 150g unsalted butter, clarified (melted and skimmed)
- 1 tablespoon fresh lemon juice
- 1 teaspoon Dijon mustard (optional, for added tang)
- Salt, to taste
- White pepper, to taste
- Pinch of cayenne pepper (optional for a touch of heat)

#### Caviar:

- 30-50g premium caviar (Osetra, Beluga, or Sevruga work beautifully)

#### Garnish (optional):

- Fresh chives, finely chopped
  - Microgreens or edible flowers (optional for plating)
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### Instructions:

#### 1. Clarify the Butter:

Begin by clarifying the butter: gently melt the butter over low heat in a small saucepan. Once melted, skim off the foam and discard. The clear, golden liquid is the clarified butter, which will give the hollandaise a smooth texture without the milk solids.

Keep the clarified butter warm (but not hot) to prevent it from solidifying.

#### 2. Prepare the Egg Yolks:

In a heatproof bowl (preferably stainless steel or glass), whisk together the egg yolks, lemon juice, and Dijon mustard (if using). Add a pinch of salt and white pepper for seasoning.

Place the bowl over a pot of simmering water (double boiler). Make sure the bowl doesn't touch the water. Gently whisk the egg mixture until it begins to thicken and become pale, which should take about 3-4 minutes.

#### 3. Emulsify the Butter:

Once the egg yolk mixture is thickened, begin to slowly drizzle in the warm clarified butter, a little at a time, while constantly whisking. This will help emulsify the butter with the yolks, creating a smooth, velvety sauce.

Continue adding the butter gradually, ensuring the mixture stays smooth and thickens to a creamy consistency.

#### 4. Adjust the Seasoning:

Once all the butter is incorporated, whisk in the fresh lemon juice to taste. Add more salt, white pepper, and cayenne pepper (if desired) to achieve the perfect balance of flavors.

Remove the sauce from the heat and let it cool slightly. It should be thick and creamy but still pourable.

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### 5. Fold in the Caviar:

Once the hollandaise sauce has cooled slightly but is still warm, gently fold in the caviar. Be careful not to break the delicate pearls of caviar—fold it in gently to preserve the texture and sheen.

Taste the sauce and adjust the seasoning if necessary, keeping in mind that the caviar will add a bit of saltiness.

### 6. Serve Immediately:

This sauce is best served immediately, so use it while it's still warm and fresh.

Drizzle the caviar hollandaise over poached eggs, steamed asparagus, grilled lobster, seared scallops, or other delicate seafood dishes.

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### Plating and Presentation:

For a stunning presentation, you can serve the sauce in an elegant sauceboat or drizzle it artistically over the dish. Garnish with fresh chives, microgreens, or edible flowers to add a touch of color and sophistication.

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### Pairing Suggestions:

**Wine Pairing:** A crisp, dry white wine like Chablis, Sancerre, or a lightly oaked Chardonnay pairs wonderfully with the richness of the sauce and the briny caviar.

**Dish Pairing:** Perfect with eggs Benedict, lobster tail, crab cakes, or grilled asparagus.

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### Chef's Tips:

**Butter Temperature:** The clarified butter should be warm but not too hot when you incorporate it into the egg yolks. Too hot butter could cause the eggs to scramble.

**Caviar Selection:** Choose a high-quality, fresh caviar. The caviar is the star of this dish, so opt for varieties that are delicate and not overly salty.

**Serving:** If not using immediately, you can keep the sauce warm in a thermos or in a bowl over a pan of warm water, but don't reheat it directly or the eggs will curdle.