

ASPARAGUS WITH HOLLANDAISE SAUCE

JULIA CHILD'S RECIPE

Serves 4

INGREDIENTS:

2 bunches fresh asparagus - washed.
3/4 cup butter - 1 tbsp cold, the rest softened.
3 egg yolks
1 tbsp cold water
1 tbsp fresh lemon juice
Salt and white pepper

DIRECTIONS

Beat the egg yolks in a small saucepan until they become thick and sticky. Add the water, lemon juice and a pinch of salt and beat for half a minute more.

Add 1 tbsp cold butter to the pan and place the pan over a low heat.

Stir the egg yolk with a wire whisk until they slowly thicken into a smooth cream. If they thicken too much or become lumpy, immediately plunge the bottom of the pan into cold water and beat the eggs to cool them.

Continue on the heat again, beating until you can begin to see the bottom of the pan between strokes.

Start to incorporate the remaining butter in dollops - continue to whisk constantly and move the pan off and on the heat. When all of the butter is incorporated, season to taste with salt and white pepper.

Hollandaise is served warm, not hot. The saucepan can be kept in lukewarm water for about an hour, whisking occasionally.

Break the ends off the asparagus by bending them and letting them snap off where they are more tender. Discard the ends.

In a large saute pan, add water and salt and bring to a boil. Add the asparagus and simmer for 4-5 minutes until just tender.

Remove the asparagus from the pan and serve with the hollandaise.