Hollandaise - Dutch sauce

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Ingredients

- 2 yolks
- 10 ml lemon juice
- 120 g room (or melted) butter
- Salt, pepper, nutmeg to taste

Instructions

1. Mix the yolks and lemon juice.
2. Heat the container over a pot of barely simmering water. Stir constantly.
3. Option A, a little at a time, no more than 10g, add soft, room temperature butter and mix until it melts, then add another and so on.
4. Option B, very slowly pour in the melted butter, stirring constantly.
5. Season with salt and pepper, stir for a few more minutes until the sauce becomes creamy.

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