



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Yogurt Hollandaise (adapted from Fine Cooking and A Food Centric Life)

Enough for 6 servings of eggs benedict

You can use any fat level of Greek yogurt you like. I always use low-fat, because that's the easiest to find where I live.

Sometimes I also add a tablespoon of butter, cut into small cubes, and heat it with the other ingredients.

$\frac{3}{4}$ cup plain Greek yogurt
1 tablespoon fresh lemon juice
3 egg yolks
 $\frac{1}{2}$ teaspoon Dijon mustard
 $\frac{1}{4}$ teaspoon sea salt
 $\frac{1}{4}$ teaspoon granulated sugar
pinch of white pepper
dash hot Tabasco sauce

1. In the top of a double boiler or heatproof bowl, whisk together the yogurt, lemon juice, egg yolks, mustard, salt, sugar, pepper and Tabasco sauce.
2. Cook over simmering water, stirring constantly, until the sauce is thick enough to coat the back of a spoon, 6 to 8 minutes. (The sauce can be set aside at room temperature for up to 1 hour; reheat gently in double boiler.)