

Tony Twitchett, Australia

BURNT BUTTER HOLLANDAISE

Chef Tony Twitchett told me about this concoction when we caught up at a gastronomy congress and I just had to get the recipe! It's indicative of the Asian spin he puts on his modern Australian cuisine. This hollandaise is quite sharp but that's balanced by the salt and furikake - if you prefer a milder taste use a little less rice vinegar.

Furikake? It's a Japanese condiment that you can buy but it's super easy to make (search up my recipe on the site).

Serves: about 250 grams
(serves 4-6)



INGREDIENTS

125 grams (1 stick) butter,
roughly chopped
2 egg yolks
90 grams (3 oz) rice vinegar
fine salt, to taste
[furikake](#), to taste



METHOD

1. Place butter in a saucepan and heat over medium-high heat until deep brown and toasty smelling. If you're like me you'll want to drink it at this point!
2. Strain butter through a sieve to remove dark milk solids (or just pour it carefully).
3. Place egg yolks and rice vinegar in mixing bowl and cook for **8 min/80°C (175°F)/speed 3.5**. The mixture should be thick and pale, like mayonnaise.
4. Mixing on **speed 3.5**, slowly drizzle burnt butter into mixing bowl and continue to mix until incorporated.
5. Continue mixing and add a good pinch of salt.
6. Serve with furikake and grilled steak.

Tips

- When cooking steak, rest it for half the time you've cooked it to help retain the juices and ensure the meat is relaxed.