



## Hollandaise Sauce

2 TBS. White Wine

1 ½ Sticks Butter (cut into 1 TBS. pieces)\*

3 Large Egg Yolks beaten lightly\*

1 TBS. Lemon Juice

3 TBS. Water

½ tsp. salt

¼ tsp. white pepper

1 shallot minced (optional) In a small heavy saucepan, combine the wine, 2 TBS. water, lemon juice, salt and pepper and shallot. Bring to boil and reduce by half. Strain through mesh strainer.

Remove from heat to cool and add 1 TBS. cold water.

Whisk in egg yolks and cook over medium low heat. Add butter by piece whisking constantly. Taste and correct seasonings. Mixture should be thick and creamy. Remember to have a bowl of ice standing by in case the eggs cook too quickly. If this happens remove from heat and put pan into ice cubes and continue to whisk until cooled down.

Cook noodles. In a saucepan melt margarine.

Stir in cream and pepper and cook over low heat for 5 minutes.

Stir in cheese and stir until melted.

Garnish with parsley.