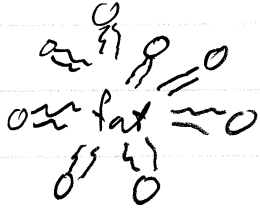


Lecithin and other PL emulsifiers in

eggs isolate fat from water



and are used in creamy sauces.

Adding lecithin can rescue a failed

sauce béarnaise.