



# SAUCE HOLLANDAISE IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and easy preparation
- Bain-marie and deep freeze stable



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easy

## INGREDIENTS FOR 4 PORTIONS

**150 g** QimiQ Cream Base

**70 ml** White wine reduction/stock

**6** Egg yolk(s)

**400 g** Clarified butter

**1** Lemon(s), juice only

Salt and pepper

## METHOD

1. Using an immersion blender, blend the QimiQ Sauce Base smooth with the egg yolks, white wine reduction and lemon juice.
2. Slowly add the clarified warm butter, stirring continuously.
3. Season with salt and pepper.
4. Strain through a fine sieve.
5. Serve immediately or mix with an immersion blender before serving if required. Alternatively fill into a 1 litre Gourmet Whip bottle. Screw in one charger, shake well and keep warm.