



SAUCE HOLLANDAISE



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

6 Egg yolk(s)

70 ml White wine reduction/stock

1 Lemon(s), juice only

400 g Clarified butter

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. Mix with an immersion blender and serve immediately.