



# HOLLANDAISE SAUCE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and simple preparation
- Bain-marie and freezer stable



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easy

## INGREDIENTS FOR 4 PORTIONS

**150 g** QimiQ Sauce 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. Bring the white wine to a boil and reduce by half.
2. Using an immersion blender, blend the QimiQ Sauce Base with the egg yolks until smooth.
3. Slowly add the clarified butter whilst stirring continuously.
4. Add the white wine reduction and mix well. Season to taste with salt, pepper and lemon juice.
5. Wahlweise mit einem Stabmixer aufmixen und sofort servieren oder in den iSi Gourmet Whip füllen, 1 Sahnekapsel aufschrauben und warm stellen.