



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

6 Egg yolk(s)

70 ml White wine reduction/stock

1 Lemon(s), juice only

400 g Clarified butter

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. Mit einem Stabmixer aufmixen und sofort servieren.