

## Hollandaise Sauce

Description:

Serving Size: 20 LT

Categories: Sauce

Cost Per Serving	
\$	4.94

**Action**      **Date**      **Initials**

Created: 7/3/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
0.900	kg	Shallots	chopped	20-100000864
0.120	kg	White peppercorns	crushed	20-100001321
0.600	lt	White wine vinegar		20-100001450
0.600	lt	Wine		20-100001689
0.100	kg	Salt		20-100001323
13.300	dz	Egg yolks (160)		20-100000648
14.000	lt	Clarified butter	warm	50-100000040
0.300	lt	Lemon juice		20-100001384
0.200	lt	L&P sauce	to taste	20-100001263
0.025	kg	Cayenne pepper	to taste	20-100001272

### Method of Preparation:

- Combine shallots, peppercorns, white wine vinegar, white wine, salt and lemon juice in a pot; bring to a boil and reduce to 1/3.
- Strain the reduction through a chinois.
- Place the egg yolks in a bowl and add the lukewarm reduction to the egg yolk.
- Whisk over very low heat (in a water bath) until the mixture expands to a thick sabayon and leaves trails. Be careful not to cook or scramble the eggs.
- Remove from direct heat and add the **warm** clarified butter in a thin stream, a little at a time, whipping constantly. It is important to keep everything warm during this process or the butter can congeal from being too cold or cook the eggs if too hot.
- Adjust the seasoning and consistency with salt, cayenne pepper, L&P, and lemon juice.
- Transfer sauce to a warm bowl and keep in a warm place to prevent sauce from congealing or separating.