

HOLLANDAISE SAUCE MIX



Hollandaise sauce has elevated the flavors of many brunch dishes and main courses, making it a must-have in your culinary repertoire.

Embrace the versatility of this classic mother sauce to enhance your menu offerings.



SPECIFICATIONS:



Product Specification:
24x500g



Shelf Life:
12 months







Recommended Portions:
40 for eggs benedict

REPRODUCE THE CLASSIC FLAVOUR

Indulge in the luxurious taste of rich, buttery eggs, complemented by salty and subtle tangy undertones.

A perfectly blended quintessential sauce in every Western kitchen.

BENEFITS OF CUSTOM CULINARY® GOLD LABEL HOLLANDAISE SAUCE MIX

Increase kitchen efficiency	Save significant time and effort from making it from scratch.	 Ready in 7 minutes
Stability and consistency	Emulsion stability ensures consistent texture, color and taste.	 Emulsion can hold for more than 3 hours
Cost saving	Zero ingredient waste and failure rate.	 100% Success rate
Food safety	Usage of top-quality ingredients prevent risk of spoilage.	 Meet food safety standards

SAVE TIME AND ENERGY WITH THIS FOOLPROOF SECRET TO THE PERFECT HOLLANDAISE SAUCE

4 SIMPLE STEPS IN 7 MINUTES

Usage Ratio: 380ml for 100g of Hollandaise Sauce Mix



DISSOLVE

Add warm water (50°C-60°C) to the Hollandaise Sauce Mix and stir until well combined.



HEAT

Set over low heat until the sauce begins to boil and thicken.



SEASON

Add a little bit of lemon juice, spices, mint or any ingredient you prefer to give it your special touch.



USE

Let the sauce rest and cool to 60°C-70°C to thicken. Then stir and serve it.

ONE PRODUCT FOR MULTIPLE USAGE

Eggs benedict, asparagus, salmon, muffins, sandwiches, steak and many more



Eggs benedict



Asparagus



Steak



Salmon

HOLLANDAISE SAUCE INSPIRATIONS

Hollandaise Mother Sauce



ONE BASE FOR MULTIPLE SAUCE CREATIONS



Dijon Hollandaise Sauce



Maltese Sauce



Choron Sauce



Mousseline Sauce



Bernaise Sauce



Contact us for a Demonstration!

We can share recipes to help you expand and differentiate your menu.

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