



Hollandaise Sauce

Ingredients for 1 litre preparation:

WATER	100 G	LEMON	1
MELTED BUTTER	120 G	SALT	5 G
CLARIFIED BUTTER	300 G	PEPPER	1 G
EGG YOLKS	120 G		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Water	100 g	Warm	75°C	700 rpm	2 min	Closed	
2	Egg yolks	120 g	Add	75°C	700 rpm	1 min	Open	
3	Melted butter	120 g	Add	75°C	700 rpm	10 min	Open	
	Clarified butter	300 g						
4	Lemon juice Salt Pepper	1 5 g 1 g	Pour in slowly	75°C	700 rpm	5 min	Open	



CHEF'S TIP

Reduce the temperature and increase the speed before adding the eggs to prevent the sauce coagulating.

