



Recipes

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Herbed Hollandaise

Serves 1

Ingredients:

6 each Egg Yolks
2 Tbsp. Water
1 lbs. Unsalted Butter , melted
2 tsp. Salt
1 tsp. Pepper
Pinch of Cayenne Pepper Sauce
1 Tbsp. Fresh Chives , minced
2 tsp. Fresh Parsley , minced
2 tsp. Fresh Tarragon , minced
1 each Fresh Lemon , squeezed

Directions:

1. Pour 1-inch of water into a large saucepan; over medium heat, bring to a simmer. Once simmering, reduce the heat to low.
2. Place egg yolks and water in a medium mixing bowl and whisk until mixture lightens in color, approximately 2 minutes.
3. Remove from simmering water and slowly add melted butter in a thin stream while whisking vigorously until all butter is incorporated. Season with salt, pepper, cayenne and minced herbs, stir again. Reserve in a warm place for assembly.