



Sauces

Basic Hollandaise

3 Davidson's Safest Choice™ Pasteurized Shell Eggs separated*
½ oz. Lemon juice
½ tsp. salt
Pinch ground Cayenne Pepper
½ pound unsalted butter – melted

Whisk egg yolks, half the lemon juice, salt and cayenne until ribbony.

Slowly add melted butter in a thin stream, whisking constantly to form an emulsion.

Once emulsified, whisk in remaining lemon juice.

Hold in a Bain Marie for service.

* For best results when separating a pasteurized egg, place eggs in a bowl of warm water for 10 minutes prior to separation. To separate, use a funnel or an egg separator.

Yield: 8 1 oz. Servings

