



Sauces

Basil 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
¼ cup finely chopped Basil

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.

Just before service, stir in chopped basil.

** 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

