

This should be our last week for assignments.

This week we will make the most challenging of the Mother Sauces, Hollandaise. I have Demo'd this in class (similar to mayonnaise), so you should have seen it. When you make your reduction (Step #1) ensure that it is cooled. One more thing, when you start adding your clarified butter (you may need to google this one) add a few drop and whisk the egg yolks for a few seconds before adding the butter in a short steady stream!

I would like you to showcase your Hollandaise in ONE of three ways...

Choice 1: Eggs Benedict

- English Muffin toasted
- 1 Slice of back bacon or turkey bacon, fried
- Poached Egg, over medium
- 1 Tbsp Hollandaise
- Chopped Parsley, garnish

Choice 2: Eggs Florentine

- English Muffin toasted
- Sautéed Spinach
- Poached Egg, over medium
- 1 Tbsp Hollandaise
- Chopped Parsley, garnish

Choice 3: Make a Derivative Sauce and use it on an appropriate dish