

1. Always use clean utensils.
2. Schedule sauce production as close to the time of service as possible. Never hold hollandaise-based sauces more than 20–30 minutes.
3. Make small batches of sauce.
4. Never mix an old batch of sauce with a new one.
5. Use pasteurized yolks if available.

From the "On Cooking textbook"

With practice, classic hollandaise can be produced quickly and efficiently. Nevertheless, a recipe for blender hollandaise is included for those operations with a need for this technique. In addition, many operations no longer make classic hollandaise due to health concerns or municipal regulations. These companies use a starch-based mixture that imitates hollandaise.

◆◆◆

NOTE

The right proportion of water and fat (butter) is critical to a light and stable emulsion. It is not the acid that creates the emulsion, just the liquid. The acid provides flavour.

Applying the Basics

Make 1/3 of Recipe

RECIPE 10.14

RECIPE 10.14

HOLLANDAISE

Approximate values per 50 mL serving:

Calories	395
Total fat	43 g
Saturated fat	26 g
Cholesterol	221 mg
Sodium	41 mg
Total carbohydrates	0.4 g
Protein	1.7 g

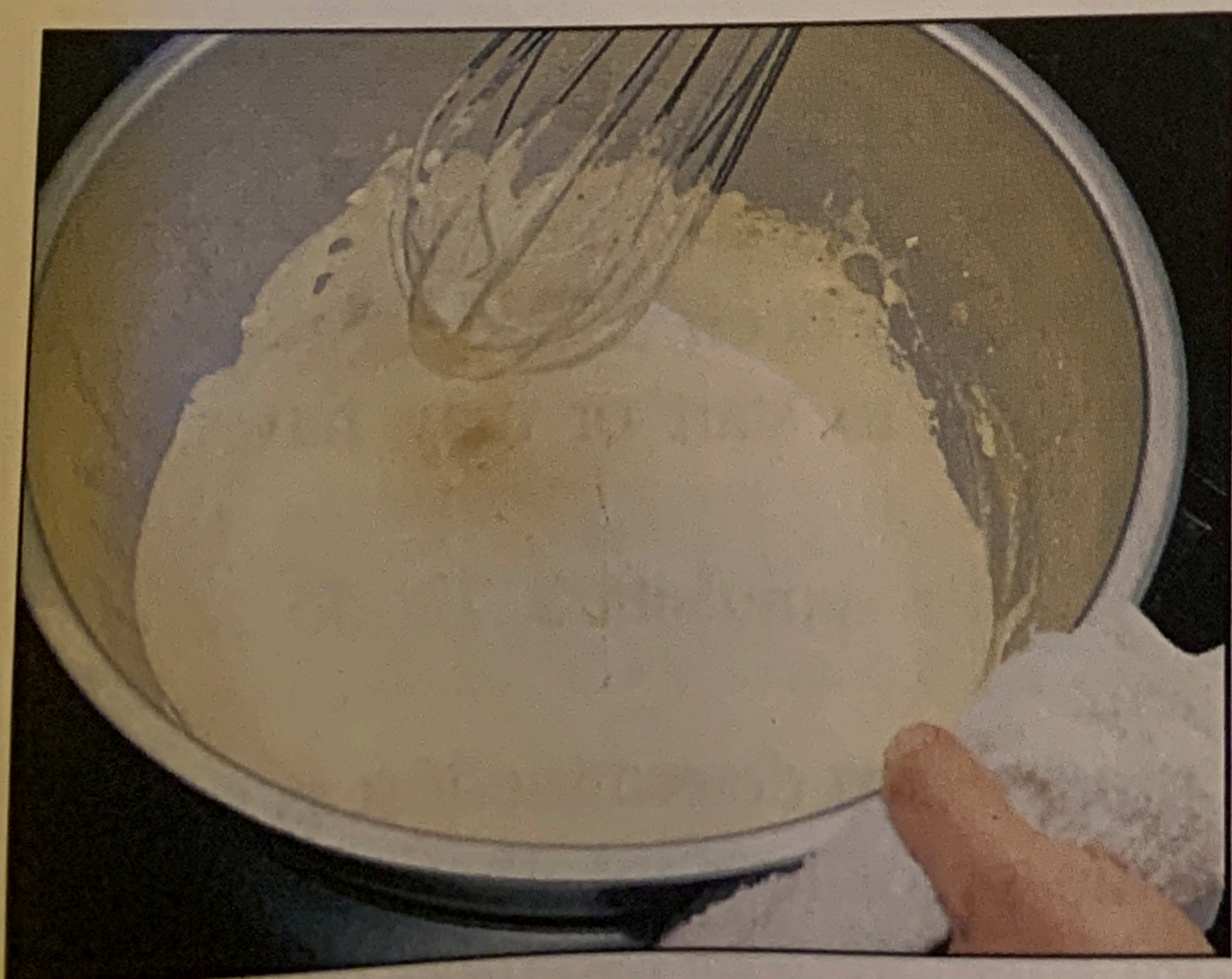
Yield: 750 mL (24 fl. oz.)

Black peppercorns, crushed	18	18
White wine vinegar	90 mL	3 fl. oz.
Lemon juice	30 mL	1 fl. oz.
Water	60 mL	2 fl. oz.
Egg yolks, pasteurized	6	6
Butter, clarified, warm	450 g	1 lb.
Lemon juice	TT	TT
Salt and white pepper	TT	TT
Cayenne pepper	TT	TT

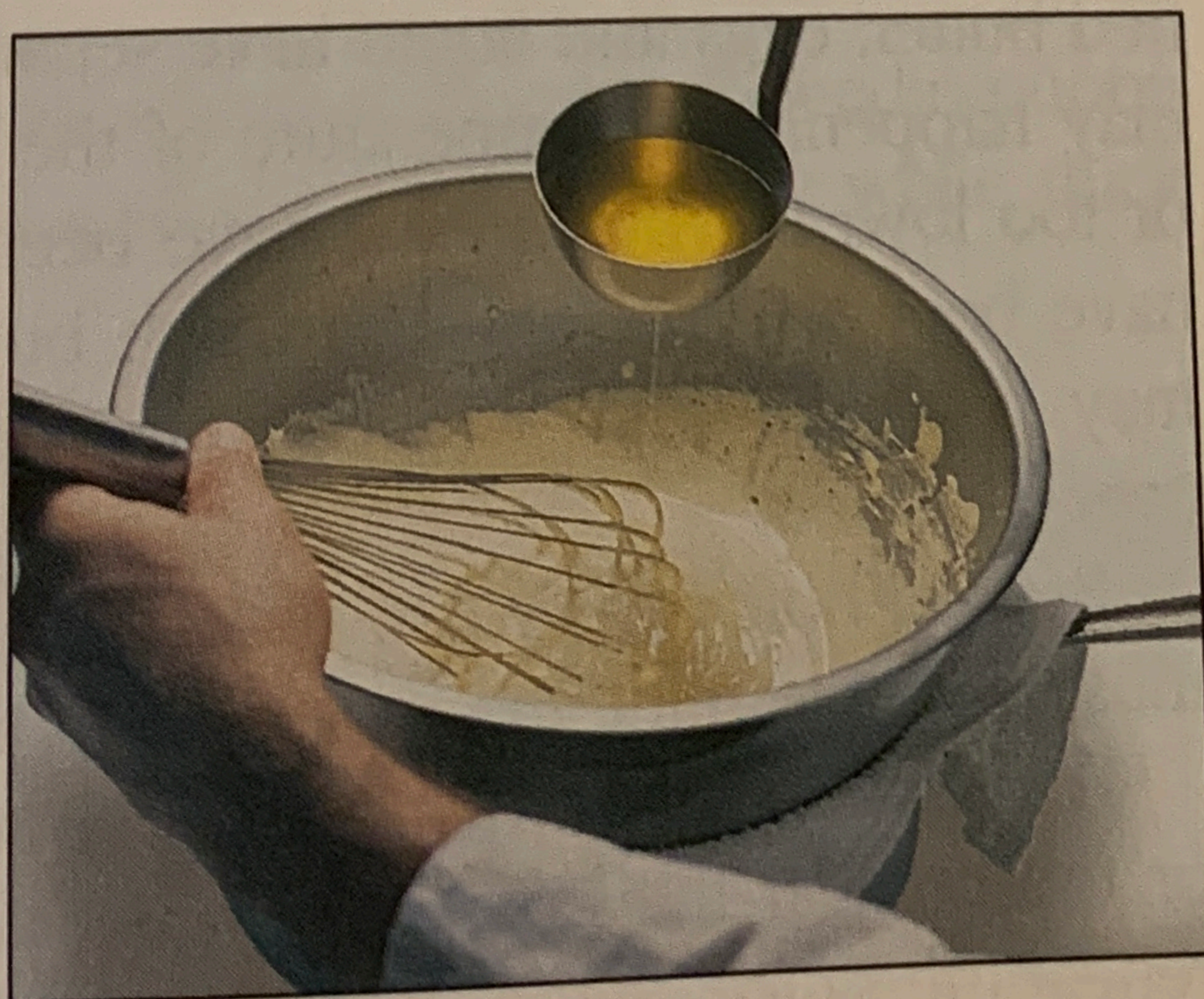
1. Combine the peppercorns, vinegar, lemon juice and water in a small saucepan and reduce by one-half.
2. Place the egg yolks in a stainless steel bowl. Strain the acidic reduction through a conical strainer and add to the egg yolks. There should be 15 mL (1/2 oz.) of moisture (reduction) per egg yolk.
3. Place the bowl over a double boiler, whipping the mixture continuously with a wire whip. As the yolks cook, the mixture will thicken. When the mixture is thick enough to leave a trail across the surface when the whip is drawn away, remove the bowl from the double boiler. Do not overcook the egg yolks.



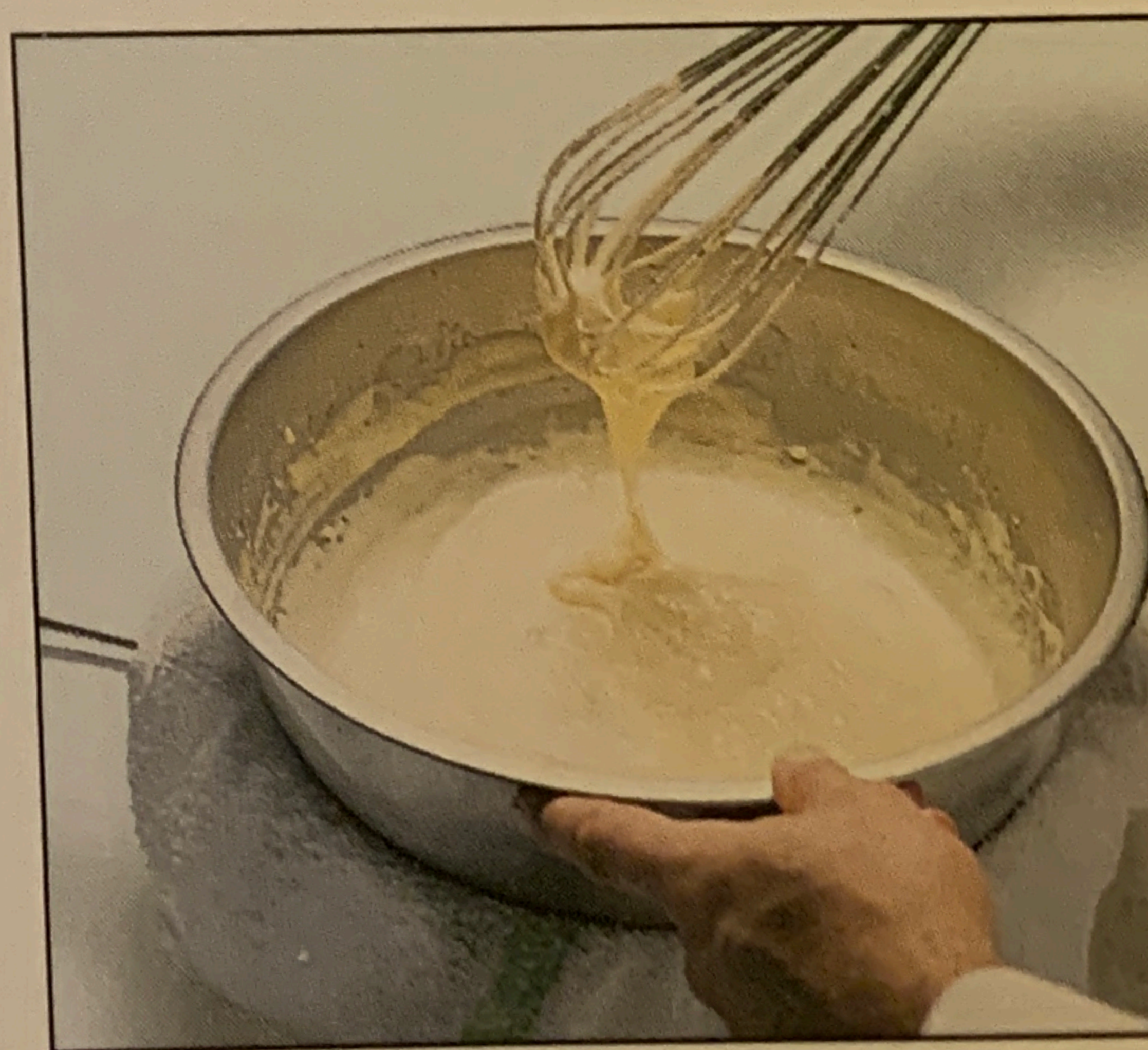
1. Combine the egg yolks with the acidic reduction in a stainless steel bowl.



2. Whip the mixture over a double boiler until it is thick enough to leave a trail when the whip is removed.



3. Using a kitchen towel and sauce pot to firmly hold the bowl containing the yolks, add the butter slowly while whipping continuously.



4. Hollandaise at the proper consistency.

4. Begin to add the warm clarified butter to the egg yolk mixture a little at a time, while constantly whipping the mixture to form an emulsion. Once the emulsion is started, the butter may be added more quickly. Continue until all the butter is incorporated.
5. Adjust the acidity of the sauce with a little lemon juice, if needed. Adjust the seasonings with salt, white pepper and cayenne pepper.
6. Strain the sauce through cheesecloth if necessary and hold for service in a warm (not simmering) bain marie.

Hollandaise Sauce Derivatives

The following derivative sauces are easily made by adding the listed ingredients to 750 mL (24 fl. oz.) of hollandaise. The final step for each recipe is to season to taste with salt and pepper. Béarnaise is presented here as a derivative sauce as that is now general practice, although some chefs consider it a basic sauce since it has a unique tarragon flavour added to the reduction.

Béarnaise Combine 25 g (1 oz.) chopped shallots, 10 g (1/3 oz.) chopped fresh tarragon, 5 g (1/4 oz.) chopped fresh chervil and 1 g (1 tsp.) crushed peppercorns with 100 mL (3 fl. oz.) white wine vinegar and 25 mL (1 fl. oz.) water. Reduce to 90 mL (3 fl. oz.). Add this reduction to the egg yolks and proceed with the hollandaise recipe. Strain the finished sauce and season to taste with salt and cayenne pepper. Garnish with additional chopped fresh tarragon.

Choron Stir 60 g (2 oz.) tomato purée into a béarnaise.

Foyot Add to béarnaise 75 g (2-1/2 oz.) melted glace de viande.

Grimrod Infuse a hollandaise sauce reduction with saffron.

Maltaise Add to hollandaise 50 mL (1-1/2 fl. oz.) blood orange juice and 5 g (2 tsp.) finely grated blood orange zest. Regular oranges may be used for this sauce.

Mousseline (Chantilly Sauce) Whip 125 mL (4 fl. oz.) 35% cream until stiff. Fold it into the hollandaise just before service. It is usually glazed under a broiler or salamander.

Beurre Blanc and Beurre Rouge

Beurre blanc and beurre rouge are clarified butter sauces made without egg