

# SAUCE HOLLANDAISE

DESCRIPTION	
<p>A butter based sauce using emulsion of egg yolk sabyion and clarified butter although there are many direvitives often kept more traditional with lemon juice added for the accidc component along with cayene pepper for seasoning due to its low melting point and ability to dissolve without discolouring, most commonly a white wine reduction with bay, taragon stalks and white pepper corns is is used in place of lemon juice</p>	

PUBLISHED   Total Cost: \$18.84   YIELD 2.5ltr				
	Ingredients	Qty	Unit Cost	Total
1	<a href="#">Butter U/S Murry Goulburn 25kg</a>	2.5kg	\$0.56 p/ 100g	
2	<a href="#">Eggs 700g "Free Range" (15 Dozen)</a>	8 Units	\$0.36 p/ 1 Unit	
3	<a href="#">White Wine Vinegar Riviana 5lt</a>	100ml	\$0.19 p/ 100ml	
4	<a href="#">Tarragon (p/bunch)</a>	0.3 Units	\$2.63 p/ 1 Unit	
5	<a href="#">Table Salt Caterers Mermaid 15kg</a>	10g	\$0.05 p/ 100g	
6				

Method	
<p><b>NOTE: Clarify butter 1000ml of clarified butter is needed as is 100ml white wine reduction (see sub recipe).if this is not done as prior mes this must be completed prior to starting this recipe</b>            Separate yolk from whites of 3 eggs setting aside the yolks for use.</p>	
<p>Over a bain (a double boiler) whisk eggs until ribbo stage is achieved (figure 8)            Add white wine reduction            Add warmed, clarified butter slowly whilst continually whisking to form an</p>	
<p>Once all butter is added, check seasoning and consistancy and adjust if required            transfer to a bottle for use.</p>	
<p><b>SHELF LIFE AS FOLLOWS WHEN KEPT BELOW 4c AT ALL TIMES</b>            store in in a warm place for no more than 3 hours.  <b>THIS PRODUCT CANNOT BE STORED LONGER THAN 3 HOURS NO EXCEPTIONS</b>  <b>STANDARD CONTAINER STORAGE: 3 HOURS</b>  <b>VAC PACK STORAGE : N/A</b>  <b>BELOW 4c STORAGE : N/A</b></p>	