

Hollandaise Sauce Mix



PRODUCT DESCRIPTION

Light yellow sauce powder for a classical butter sauce. Vegetarian.

Dilgard Item #
75450

Vendor Item #
16250-3

INGREDIENTS

DRIED GLUCOSE SYRUP, WHEY POWDER (MILK), MODIFIED CORN STARCH, POTATO STARCH, WHEAT FLOUR, HYDROLYZED SOYBEAN AND WHEAT PROTEIN, SALT, DEHYDRATED ONIONS, CITRIC ACID, PALM OIL, CAROB BEAN GUM, SUGAR, GUAR GUM, WORCESTERSHIRE SAUCE POWDER, LEMON POWDER, DISODIUM GUANYLATE, DISODIUM INOSINATE, SPICE EXTRACTS AND NATURAL COLORING (TURMERIC, PAPRIKA).

Storage/Shelf Life

36 months @ 65° F to 70° F

Packaging Qty

1 can

Piece Count

VARIES

Product Benefits

Can be regenerated, Freezable, Steam-table proof, Vegetarian

Preparation

Blend required amount of product into lukewarm (185 F) milk whilst stirring well with a whisk. 2. Bring to boil and add required amount of butter, stirring constantly 3. Simmer for 1 minute, stirring occasionally. **IMPORTANT:** For larger quantities (1 can and more) start by melting butter, blend powder into butter and add boiling milk at the end. Simmer for 1 minute

*Serving
Suggestions:*

Ideal product to be served with poached fish, egg dishes, asparagus, artichokes. It can be served with all types of grilled meat and fish.

Haco swiss