



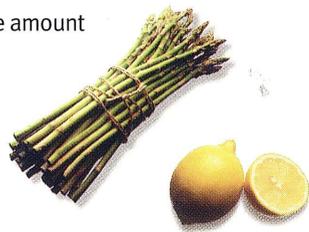
# Hollandaise

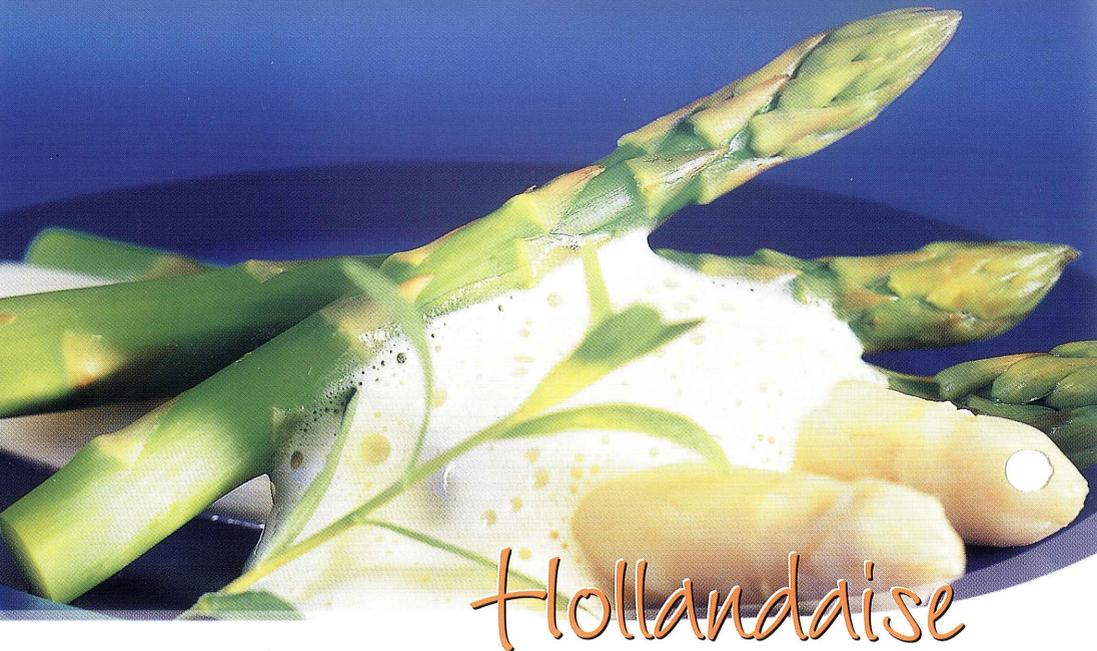
## Ingredients for the 1 l ISI

### Gourmet Whip:

- 650 g butter cubes  
(makes about 500 ml clarified butter)
- 5 egg yolks
- 2 whole eggs
- 50 g finely chopped shallots or onions
- 100 ml dry white wine  
juice of one lemon or some mild vinegar
- 1 - 1.5 tablespoons vegetable oil
- 1 - 1.5 bay leaves
- 6 crushed black peppercorns  
salt, white or Cayenne pepper and a pinch of sugar

For preparation in the 0.5 l Gourmet Whip, halve the amount of ingredients and use one cream charger.





# Hollandaise

## **Preparation:**

Melt the butter cubes in a pot and bring to a boil (clarifying - approx. 5 minutes). Skim off the foam from the top of the butter with a ladle. Allow the chopped shallots to cook in the vegetable oil without colouring. Add the crushed peppercorns and the bay leaves (broken into pieces), then add the white wine and allow the mixture to simmer and reduce for about 3 minutes. Pass the spice stock through a fine strainer. Place the egg yolk, the two whole eggs and 4 tablespoons of the reduction in a metal bowl and whisk it over a pan of barely simmering water (approx. 70° C / 160° F) until it doubles in size (approx. 1 to 1.5 minutes). Next, carefully stir in the warm liquid butter (approx. 50° C / 120° F), first drop by drop and then gradually increasing the amount of butter added. The mixture needs to emulsify (form a combination of egg and butter). Finally, season the sauce with salt, sugar, white pepper and lemon juice. Pour the sauce into a 1 l Gourmet Whip, screw in two cream chargers and shake vigorously. Keep the filled Gourmet Whip warm in a bain marie at temperatures of up to 65° C / 150° F.

Serve with vegetables (e.g. asparagus) or gratinées.