

HOLLANDAISE - MOTHER SAUCE #4

F MEDIUM

Last Modified: 11/28/2016

PREP: 10 Min
COOK: 15 Min
STOVETOP

SAUCE

THIS IS A BASIC FRENCH SAUCE / GRAVY INGREDIENT

QUA	MEASURE	INGREDIENT	PROCESS
BASIC HOLLANDAISE SAUCE			
4	Large	Egg Yolks (Free Range)	
1	Tbsp	Lemon Juice	
OR			
1	Tbsp	ANY Acid	
		See: Recipe: Sauce - Hollandaise Sauce	
1	Stick	Clarified Butter	
		See: Recipe: Sauce - Clarified Butter	
1	Pinch	Cayenne Pepper	
1	Pinch	Kosher Salt	

BERNAISE SAUCE			
1	Tbsp	Dry White Wine (Chablis)	
1	Tbsp	Yellow Onion	Fine Dice
1/2	Tsp	Dried Tarragon	
1/4	Tsp	Dried Chervil	
1	Batch	Basic Hollandaise Sauce	

MALTAISE SAUCE			
1/2	Tsp	Orange Zest	
2	Tbsp	Orange Juice	
1	Batch	Basic Hollandaise Sauce	

MOUSSILINE SAUCE			
1/4	Cup	Heavy Cream	
1	Batch	Basic Hollandaise Sauce	

PREPARATION	
FACTOID	HOLLANDAISE is the fourth Sauce used in French cooking, known as "Mother Sauce #4". It is Yellow, thick, creamy and flavorful.
HINTS	The perfect compliment to Poached Eggs, Asparagus or any other green Vegetable (Broccoli, Brussels Sprouts, Green Beans, etc.).
TOOLS	EQUIPMENT YOU WILL NEED: 1) Medium Stainless Steel OR Copper Mixing Bowl 2) Medium Saucepan 3) Wire Whisk
OPTION	MAYONNAISE VS HOLLANDAISE: Technically, the only difference between making your own Mayonnaise or Hollandaise is the HEAT. Hollandaise is heated over a double boiler and Mayonnaise is done on the countertop. Mix a tablespoon of Dijon Mustard into your Mayonnaise.

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PREP	BEARNAISE SAUCE 1) Finely dice the Yellow Onion and set it aside.
1	BASIC HOLLANDAISE: Vigorously whisk the Egg Yolks and chosen Acid together in a stainless steel or copper bowl until the mixture has doubled in volume (work at it).
2	BASIC HOLLANDAISE: Place the bowl over a saucepan containing barely simmering water. The water must NOT touch the bottom of the bowl. Continue to whisk rapidly - be careful to not let the Eggs get too hot or they will scramble instead of becoming a smooth Custard. Slowly drizzle in the Clarified Butter and continue to whisk until the mixture has again doubled in volume.
3	BASIC HOLLANDAISE: Remove from the heat and whisk in the Cayenne Pepper and Salt and set aside in a warm place until needed.
4	BASIC HOLLANDAISE: This sauce should be thick, smooth and glossy and does NOT keep at all - ALWAYS make a fresh batch each time.
5	BEARNAISE SAUCE: When finished making a Basic Hollandaise Sauce: Add in the Dry White Wine with the Lemon Juice. Stir in the Onion, Tarragon, and Chervil. Serve while warm.
5	MALTAISE SAUCE: When finished making a Basic Hollandaise Sauce: Stir in the Orange Zest and Orange Juice. Serve while warm.
5	MOUSSILINE SAUCE: Prepare a basic Hollandaise Sauce and cool it to room temperature. Just before serving, beat 1/4 cup Heavy Whipping Cream until stiff peaks form and fold it into the cooled Sauce. Serve while cold.