

2 minutes application break

Hollandaise sauce

Facts

Origin France

Dates back 18th century

Ingredients Butter, egg yolks, and lemon juice

Sauce for eggs, vegetables, and meats

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Hollandaise sauce is a classic French sauce known for its rich buttery flavour. The origins of hollandaise sauce can be traced back to the 18th century in France when it was first created by French chefs in Hollandaise, now known as the Netherlands. The sauce quickly gained popularity in French cuisine and was soon used in various dishes such as vegetables, eggs and seafood.

One of the most famous dishes that hollandaise sauce is used in is Eggs Benedict, which is a dish that consists of an English muffin, Canadian bacon, poached eggs, and hollandaise sauce. The dish is

believed to have originated in the late 19th century in New York City, although the exact origins are not known.

Hollandaise sauce is made with a combination of ingredients, including butter, egg yolks, lemon juice, and salt. The sauce is typically emulsified using a double boiler, so the ingredients are heated gently to prevent the sauce from curdling. The key to making a perfect hollandaise sauce is to keep the heat low and to whisk the ingredients constantly to ensure the sauce is smooth and creamy.

One of the essential factors in hollandaise

sauce is the ingredients' quality. Fresh, high-quality butter and eggs are essential for a delicious hollandaise sauce. The lemon juice should also be freshly squeezed, as the taste of the sauce will be greatly impacted by the quality of the lemon juice.

Hollandaise sauce is also a component of the famous French dish "Sauce Hollandaise", a collection of 5 mother sauces considered the foundation of French cuisine. The other 4 sauces are béchamel, velouté, tomato and espagnole.



The power of simplicity

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