

# HACO

## Hollandaise Sauce

### Nutrition Facts:

Per serving 60ml (4.8g)

Amount	Dry Mix	
Energy	70	kJ
	20	kcal
Total fat	0.1	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	299	mg
Carbohydrate	3.4	g
Fibre	0.1	g
Sugars	1.6	g
Protein	0.4	g

### Net Weight/Yield:

1,440g (18 Litres)

### Ingredients:

Whey powder, maltodextrin, modified corn starch, wheat flour, potato starch, salt, yeast extract, soya sauce powder, dehydrated onions, palm oil, citric acid, spices, sugar, carob bean gum, guar gum, lemon powder, disodium guanylate, disodium inosinate.

### Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

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### Preparation:

To prepare:	Product:	Milk:	Cooking Time:
1 L	80 g (2.5 scoops)	0.7 L	-
5 L	400 g (12.5 scoops)	3.5 L	2 minutes
18 L	1,440 g (full container)	12.6 L	-

*\* the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

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### Directions:

1. Blend required amount of sauce powder into lukewarm milk while stirring well with a whisk.
2. Bring to boil, stirring constantly, add butter.
3. Reduce heat and simmer for 2 minutes, stirring constantly.

To produce larger quantities (3 L and more at once):

Melt butter (do not boil) and blend required amount of sauce powder into melted butter stirring well with a whisk. Add boiling milk, bring to boil again and simmer for 2 minutes, stirring constantly.

### Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

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## **How to enhance this product:**

Tarragon vinegar, chopped tarragon leaves and pepper (Béarnaise Sauce), whipped cream (Mousseline Sauce), Sanguine orange juice and orange zest (Maltese Sauce). Other ideas: Lime/lemon juice, lemongrass, ginger, passion fruit, balsamic vinegar, grainy mustard, chives, mushrooms, tomato puree etc.

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