



POWDER FOR *texture*

molecularrecipe

SOUS-VIDE HOLLANDAISE.

REDUCTION:

- 40 g WHITE VINEGAR
- 50 g SHALLOTS (CHOPPED)

HOLLANDAISE:

- 85 g EGG YOLKS
- 20 g REDUCTION (ABOVE)
- 60 g WATER
- 150 g BUTTER, SALTED
- 20 g LEMON JUICE
- 1 g SALT

EQUIPMENT:

- BAMIX
- 1 X 1/2 LITRE ISI SIPHON

1. Combine ingredients and reduce over medium high heat to obtain 20 g of reduction.

2. Add the 6 ingredients for hollandaise to a plastic sous-vide bag.

3. Seal the edge and cook at 75°C for 30 minutes.

4. Transfer to a siphon whip and charge with a cream cartridge and shake vigorously.

5. Hold whip in 65-70°C hot water bath.

SOURCE: CHEFSTEPS

POWDER FOR TEXTURE

distributed by: qualifirst foods ltd. 4-40 ronson dr. toronto, on m9w 1b3

[www.qualifirst.com]