

HOLLANDAISE SAUCE





CHEF'S LINE® HOLLANDAISE SAUCE

We perfected the art of hollandaise with a flawless sauce made with real cream, mustard, egg yolks and butter. Chefs say our sauce is as good as their own because it tastes exactly like a classic hollandaise should – rich, buttery and tangy. This versatile sauce is perfect for breakfast, brunch, lunch or dinner. Drizzle it on Eggs Benedict, fish and steamed vegetables, or add shallots and tarragon to create a one-of-a-kind béarnaise sauce for steak Oscar.

Product Attributes

- Made with all natural ingredients
- Creamy, off-white classic French hollandaise sauce
- Balanced combination of real egg yolks and butter with lemon juice

Benefits

- “Bombproof” sauce that will not easily separate from over-heating or cooling
- Cost-saving: a small amount delivers powerful flavor; easily converted to béarnaise
- Labor-saving: ready to serve – no additional ingredients or preparation required
- Versatile: can be customized by adding ingredients like Sriracha, harissa, caramelized onions and more

Insights

- Hollandaise sauce has 11.5% menu penetration at restaurants
- Hollandaise sauce has grown 18.1% in overall menu penetration over the last four years

Menu It/Uses

- Eggs Benedict
- Vegetables
- Fish
- Steak

Key Ingredients

- Butter
- Cream
- Egg yolk
- Mustard
- Lemon juice

Cooking Instructions

- Heat gently. Refrigerate after opening – for up to 14 days.



Use our mobile app for nutritional and more information on this product.

| A-Code | Product Description | Pack Size | Serving Size | Servings Per Case |
|---------|---------------------|-----------|--------------|-------------------|
| 2786689 | Hollandaise Sauce | 4/.5 gal. | 2 tbsp | 252 |



For further details, visit www.usfoods.com or contact your local US Foods representative.

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