

WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name	Hollandaise Sauce
Prep Recipe Category	Gravies
Effective Date	1-Oct-21
Work Station	Prep
Shelf Life	Prepare as needed. One reheat.
Active Time	2 minutes
Total Time	approximately 30 minutes
Yields:	48oz FL



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients			
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications
1	Stove Top	Star Burner set on High Heat	1	Hollandaise Sauce	1 bag Thawed and refrigerated
2	Steam Table	Temperature dial is set to hold food between 145F-170F degrees			
3	Pan	SS Full Size 6" deep pan with false bottom			
4	Pan	SS 6th pan with lid			
5	Ladle	SS 1oz ladle			
6	Thermometer	Accurate, digital			

Preparation Instructions

- 1 Fill full size pan/false bottom with water approximately 3"-4" deep and place on stovetop. Turn flame on high.
- 2 Place bag of Hollandaise sauce inside of water filled pan.
- 3 Bring water to a rolling boil. Allow time for Hollandaise sauce to heat to 165F degrees for 15 seconds. Approximately 25 minutes.
- 4 Using a pocket thermometer, place thermal probe against bag then fold bag so thermal probe is enveloped. Be careful not to puncture bag.
- 5 Check and confirm Hollandaise sauce is at least 165F degrees for at least 15 seconds.
- 6 Once Hollandaise sauce has reached safe serving temperature, immediately open bag and pour sauce into a SS 6th pan. Cover pan with lid.
- 7 Place and hold Hollandaise sauce inside steam table.
- 8 **IMPORTANT:** Do not allow bag of Hollandaise sauce to sit in boiling water for more than 35 minutes. Back-up Hollandaise sauce are moved to steam table for holding.
- 9 Place a 1oz SS ladle inside 6th pan and cover with lid.
- 10 Hollandaise sauce is held between 145F-170F degrees.

Critical Sensitivities

Storage / Holding Procedures

1	Hollandaise sauce is prepared as needed. One reheat.	1	Hold Hollandaise sauce in steam table between 145F-170F.
2	Do not mix reheat Hollandaise sauce with fresh batch.	2	Leftover Hollandaise sauce at closing is cooled down to @ 41F or below and reheated next day to 165F for at least 15 seconds.
3	Hollandaise sauce must reach 165F degrees for at least 15 seconds.	3	Discard Hollandaise sauce if appearance and flavor do not meet quality standards.
4	Do not allow bag of Hollandaise sauce to sit in boiling water for more than 35 minutes. Back-up Hollandaise sauce is moved to steam table for holding.		