

Knorr
PROFESSIONAL



HOLLANDAISE SAUCE

No Artificial Flavors
No Preservatives
Gluten-Free
Vegetarian
No Milk and Less Butter
Dry Storage

Knorr Hollandaise Sauce Mix 4/30.2 oz

GTIN: 10048001005829

Name	Description (Add one quart of prepared sauce to each recipe for a delicious finished sauce)
Basic Hollandaise	3 T. fresh chopped basil
Bearnaise	A reduction of 3 T. dried tarragon, 3 oz. tarragon vinegar, and 2 oz. chopped shallots
Caramelized Onion and Thyme	1 c. caramelized onion, 2 t. Worcestershire sauce, and 2 T. chopped fresh thyme
Chantilly	Fold in 2 c. whipped cream
Citrus Chive	½ c. frozen orange juice concentrate and 1/3 c. chopped chives
Creole Hollandaise	2 c. Knorr Ready-To-Use Creole Sauce
Curry	4 t. curry powder
Four-Peppercorn, Lemon, and Thyme	2 T. fresh lemon juice, 2 T. each fresh chopped thyme and parsley, and 1 T. crushed four-color peppercorns
Green Chili and Tomato	5 oz. diced green chilies, 3 oz. diced tomatoes, ½ t. minced jalapenos, 1 T. cilantro, and 2 oz. lime juice
Horseradish Bearnaise	½ c. prepared horseradish and 1 T. Knorr Ultimate Roasted Beef Base to prepared Bearnaise sauce (above)
Italian	3/4 th tomato concasse, 2 T. tomato paste, 2 oz. red wine, and 1 t. each of basil, thyme, oregano, and rosemary
Jalapeno and Cilantro	2 minced jalapenos, ¼ c. chopped cilantro, 1 T. lime juice, and 1 t. hot sauce
Jamaican	1 c. Knorr Ready-To-Use Jamaican Jerk Sauce
Minted	1 c. chopped fresh mint, ½ c. white wine, and 1 T. lemon juice
Morel Mushroom	Sauté ½ c. finely chopped onions, 2 T. chopped garlic, and 8 oz. finely chopped morel mushrooms then add 2 t. fresh thyme, and deglaze with 1 c. white wine and reduce by 3/4

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Orange-Ginger	½ c. orange juice concentrate, 1 oz. finely diced fresh ginger, and ¼ c. chives
Roasted Red Pepper and Caper	1 c. diced roasted red peppers, 1/3 c. capers, and ¼ c. chopped fresh parsley
Saffron Leek	A reduction of 2 oz. chopped shallots, 1 c. sliced leeks, 1 c. white wine, and 2 t. saffron
Salsa Roja	1 c. Knorr Ready-To-Use Salsa Roja Sauce
Smoked Salmon	1 c. flaked smoked salmon, 1/3 capers, 3 T. fresh dill, and ¼ t. cayenne
Southwestern Chili and Cilantro	½ c. diced canned chipotle peppers with adobo sauce and ¼ c. chopped cilantro
Southwestern-Style BBQ	1 c. Knorr Ready-To-Use Chipotle BBQ Sauce and 1 t. cayenne pepper
Spicy Thai Orange	¾ c. Thai sweet chili sauce, 1 c. orange marmalade, and 1 T. chopped fresh basil
Spinach Artichoke	1 c. drained, chopped frozen spinach and 2/3 c. chopped canned artichoke hearts
Sun-Dried Tomato and Basil	½ c. prepared sun-dried tomato pesto and ¼ c. chopped fresh basil
Tasso Ham and Hot Sauce	1 c. crispy cooked tasso ham, 1 T. hot sauce, and ¼ c. chopped fresh parsley
Tomato, Crab, and Spring Onion	½ c. diced tomatoes with juice, 2/3 c. crabmeat, ½ c. chopped green onions, and ½ T. Old Bay Seasoning

Contact:

Line 1
Line 2
Line 3

