

HOLLANDAISE SAUCE



**CUSTOM
CULINARY**

BE TRUE TO THE FOOD®

A classic mother sauce, this hollandaise delivers the authentic emulsification of egg yolk, clarified butter and lemon you would expect to find in a scratch preparation, with just the right level of cayenne pepper.

CUSTOM CULINARY® GOLD LABEL HOLLANDAISE SAUCE

- ✓ Gluten free (tested at less than 20 ppm gluten)
- ✓ Vegetarian

Mfg code **96618KAVN**

GTIN **80812039002674**

Pack size **8 x 2 lb**

Mfg code **96612VAVN**

GTIN **10096248003665**

Pack size **55 x 3 oz.**

PRODUCT PREPARATION

For food safety and optimum quality, please follow these instructions. Due to variations in equipment, these instructions are guidelines only.

Microwave Oven

Do not microwave in bag.
Heat 4 to 8 oz. loosely covered in a microwave safe dish.

Boiling Water

Carefully place, do not drop, pouches in hot water.
Heat product to 165° F (74° C). Do not boil.
Remove carefully – contents will be hot.

For best results, shake bag vigorously before opening or whisk briskly in steam table pan for 20 seconds before use.

ROASTED GARLIC MUSHROOM BENEDICT
FEATURING CUSTOM CULINARY®
GOLD LABEL HOLLANDAISE SAUCE

INGREDIENTS

Water, Heavy Cream, Butter (Sweet Cream, Lactic Acid), Palm Oil, Whey Protein Concentrate, Egg Yolks, Whey, Food Starch - Modified, Salt, Lemon Juice Concentrate, Soy Lecithin, Natural Butter Flavor, Worcestershire Sauce Concentrate (Distilled Vinegar, Molasses, Corn Syrup, Water, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor), Guar Gum, Xanthan Gum, Spice, Extractives Of Annatto And Turmeric (Color).
Contains: Milk, Egg, Soy.



HUNGRY FOR MORE?

Click here or scan the QR code or additional product information and recipe inspiration.

At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting **CUSTOMCULINARY.COM**.

