

HOLLANDAISE SAUCE

GOLD LABEL **CUSTOM CULINARY®**

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

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

Mfg code **96618KAVN**
GTIN **80812039002674**
Pack size **8 x 2 lb**
Dist. code

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**.



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Baja Salmon Benedict

Pan roasted salmon with chili-lime hollandaise served on a roasted corn cake.

Breakfast Benny Burger

Serve a smash burger with American cheese, hash browns, Canadian bacon and a poached egg on a toasted brioche bun, topped off with Breakfast Secret Sauce made with Gold Label Hollandaise Sauce and everything bagel seasoning.

Carne Asada Grilled Cheese with Birria Hollandaise

Toasted brioche, Pepper Jack and American cheeses, with a hint of jalapeño make up the sandwich, which is complemented by a birria hollandaise dipping sauce.

Grilled Cedar Planked Salmon With Achiote Hollandaise

Grilled salmon topped with a achiote hollandaise sauce, on a bed of roasted fingerling potatoes, broccoli, and asparagus.

Grilled Salmon and Cajun Dirty Rice and Sautéed Spinach

Grilled salmon served on top of dirty rice and sautéed spinach, draped with an applewood smoked bacon and maple hollandaise.

Haddock in Sun-Dried Tomato White Wine Butter Sauce

Breaded, baked haddock, served on top of saffron rice and grilled asparagus, draped with a sun-dried tomato white wine butter sauce.

Honey Butter Blackened Scallops with Citrus Hollandaise

Dry sea scallops blackened in sweet honey butter served atop creamy pancetta and herb-laced polenta smothered with a citrus Hollandaise Sauce.

Pan Seared Salmon Oscar

Pan seared salmon fillet topped with lump blue claw crab meat and poached asparagus smothered with classic Hollandaise Sauce.

Pepper-Crusted Beef Tenderloin Crostini with a Hollandaise Trio

Pepper-crusted beef tenderloin served on an Herbs de Provence crostini, topped with a trio of classic hollandaise sauces.

Sea Bass Azteca Bowl


Grilled sea bass with a flavor-packed tomatillo serrano hollandaise, served with jasmine rice and calabaza squash.

Steak Béarnaise

A char-grilled NY Strip steak topped with béarnaise sauce, served with a twice baked potato and rapini.

White Cheddar Shrimp and Bacon Casserole

Grilled shrimp, chopped bacon, peppers onions and hashed browns baked and topped with buttered breadcrumbs and Hollandaise sauce.

START WITH...	ADD...	TO CREATE...
	Maple Syrup + Whole Grain Mustard	Maple Whole Grain Mustard Hollandaise
	Custom Culinary® Gold Label Crab Base (9511) + Seafood Seasoning	Chesapeake Charm Hollandaise
	Master's Touch® Ancho Flavor Concentrate (5205)	Ancho Hollandaise
	Orange Zest + Blood Orange Juice	Maltaise Sauce
	Tarragon + Shallots + Dry White Wine + Crushed Black Peppercorns	Béarnaise Sauce
	Custom Culinary® Gold Label Lobster Base (9510) + Sherry Wine	Lobster Hollandaise
	Dijon Mustard	Dijon Hollandaise
	Tomato Paste	Tomato-Spiked Hollandaise
	Custom Culinary® Gold Label Mushroom Base (9530)	Mushroom Hollandaise
	Roasted Red Pepper Puree	Roasted Red Pepper Hollandaise
	Truffle Oil + Minced Fresh Chives	Truffle-Scented Hollandaise
	Custom Culinary® True Foundations® Latin-Style Citrus Chili Sauce	Achiote Hollandaise
	Custom Culinary® True Foundations® Tomatillo Serrano Sauce	Tomatillo Serrano Hollandaise
	Char-grilled Corn + Cilantro + Lime Juice + Tajin® + Cotija Cheese	Elote Hollandaise
	Charred Lemon + Fresh Mint	Mediterranean Hollandaise
	Everything Bagel Seasoning	Everything Bagel Hollandaise
	Aji Amarillo	Aji Amarillo Hollandaise

A SAUCE TO SET YOUR MENU APART

This versatile foundational sauce can be easily customized for a number of different dishes and cuisines. Experiment in making a more unique hollandaise by adding anything (like one of Custom Culinary's globally-inspired sauces) from chilies and gochujang for a kick of heat, to fresh orange or lime juice for a touch of citrus sweetness.