

HOLLANDAISE SAUCE



Inventive operators and manufacturers are breathing new life into the enduring comfort food trend, as consumers seek solace wherever they can get it. Whether rich, spicy, creamy or salty, there's nothing like comfort food to stir the senses and pull on the heartstrings of consumers.

Custom Culinary® sauces save valuable time and labor back-of-house, so you can focus on creating signature dishes. From fusion creations to authentic recipes, the choice is yours!

+30% of consumers LOVE OR LIKE Hollandaise Sauce¹

+39.9% projected four-year growth of Hollandaise²



**CHOPHOUSE
BREAKFAST
BOWL**

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.

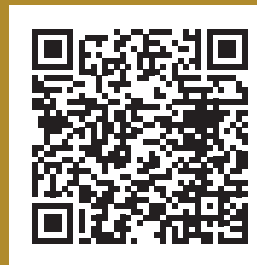
ON YOUR MENU

Perfect for eggs Benedict or over fish, vegetables and more.

PRODUCT DESCRIPTION	Hollandaise Sauce	
ALLERGENS	Contains: Milk, Egg, Soy	
WHOLESOME ATTRIBUTES	No added MSG	
MFG. NUMBER	96618KAVN	96612VAVN
FORMAT	Frozen, ready-to-use	Frozen, ready-to-use
PACK SIZE	8 x 2 lb. pouch	55 x 3 oz. pouch

¹ Datassential Flavor, accessed 2/21/2022

² Datassential Haiku, projected U.S. menu penetration growth 2022-2026



HUNGRY FOR MORE?

Scan the QR code for additional menu inspiration on [CUSTOMCULINARY.COM](https://www.customculinary.com)

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](https://www.customculinary.com).



HOLLANDAISE SAUCE



Baja Salmon Benedict

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

Chilaquiles Special Brunch Bowl

Crisp fried corn tortillas topped with Latin Citrus Sauce infused pulled chicken, poached garnished with buttery Hollandaise sauce, crumbled queso fresco, shaved green onions, refried beans, and guacamole

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.

Mahi Mahi Vera Cruz

Pan seared mahi served on a bed of sautéed spinach, diced tomatoes and olives draped with a Latin Citrus Hollandaise.

Pan Seared Salmon Oscar

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

Roma Style Eggs Benedict

Vine ripe tomatoes, spinach, prosciutto, and poached eggs on a focaccia roll, smothered in sun-dried tomato pesto hollandaise sauce.

Sea Bass Azteca Bowl

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

Southern Benedict Bowl

Crispy home fries, honey baked ham, and poached eggs are topped with creamy sage scented hollandaise.

White Cheddar Shrimp and Bacon Casserole

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

8 oz. (1 cup) prepared
Custom Culinary® Hollandaise Sauce



ADDITIONAL INGREDIENT(S)	= VARIATION
½ - 1 tsp. Dijon Mustard	= Dijon Hollandaise Sauce
½ - 1 Tbsp. Custom Culinary® Gold Label Lobster Base (9510) + 1 Tbsp. dry Sherry wine	= Lobster Hollandaise Sauce
½ - 1 Tbsp. citrus juice concentrate of choice	= Citrus Hollandaise Sauce
1 Tbsp. Custom Culinary® Gold Label Sun-Dried Tomato Pesto Sauce (9668)	= Sun-Dried Tomato Pesto Hollandaise Sauce
½ - 1 Tbsp. Tomato Paste	= Charon Sauce
½ - 1 tsp. Custom Culinary® Gold Label Mushroom Base (9530)	= Mushroom Hollandaise Sauce
1 Tbsp. roasted red pepper puree	= Roasted Red Pepper Hollandaise Sauce

SALMON WITH ACHIOTE HOLLANDAISE

