

HOLLANDAISE SAUCE

Quiz



1. Name four ingredients in a hollandaise sauce.
2. What kind of method or pot is used to make hollandaise sauce?
3. What will happen if the water touches the bottom of the bowl?
4. How many ounces of clarified butter to egg yolk?
5. Why is water added to eggs before cooking?
6. How do we incorporate air when whisking?
7. What is the consistency of the ribbon stage?
8. Name one sauce made from a hollandaise sauce?
9. What happens if you don't get to the ribbon stage?
10. Why does Chef use tabasco sauce over cayenne pepper?