

HOLLANDAISE SAUCE QUIZ

Answers



1. Lemon, tabasco, egg yolk, clarified butter,
2. Double boiler
3. You will scramble the eggs
4. 3 ounces
5. Decrease curdling
6. Back and forth, no circle motions
7. Thin pancake batter
8. Bearnaise, choron, maitaise, and mousseline
9. Sauce will break
10. More consistent and even spice level