



*Featuring Chef's Line™  
Hollandaise Sauce*

## HOLLANDAISE SAUCE

*Only the finest, all-natural ingredients go into this classic French sauce that adds a delicious and elegant finishing touch to dishes*





*Designed and created for chefs with high standards*

Finally, a wonderfully rich and creamy, ready-to-serve hollandaise that is absolutely *bombproof*... it will never split from heat or cold.

#### Product Inspiration

We perfected the art of hollandaise with a flawless sauce made with real cream, mustard, egg yolks and 10% butter. Chefs say our sauce is as good as their own because it tastes exactly like a classic hollandaise should—rich, buttery and tangy. This versatile sauce is perfect for breakfast, brunch, lunch or dinner. Drizzle it on eggs Benedict, fish and steamed vegetables, or add shallots and tarragon to create a one-of-a-kind Béarnaise sauce for steak Oscar.

#### Ideal Use

- Tastes and looks great on:
- Eggs benedict
  - Vegetables
  - Fish
  - Steak

#### Features/Benefits

- Made with Distinction: all-natural ingredients – including real cream and 10% butter—for the freshest taste
- Performance: “bombproof” sauce that will never split from heat or cold
- Cost Savings: a small amount delivers powerful flavor; easily converted into Béarnaise
- Labor Savings: ready to serve—no additional ingredients or preparation required

| A-Code  | Product Description | Pack Size |
|---------|---------------------|-----------|
| 2786689 | Hollandaise Sauce   | 4/.5 gal  |

#### Ingredients Include

- Butter
- Cream
- Egg yolk
- Mustard
- Lemon juice

#### Food Fact

*While hollandaise is known as one of the five French “mother sauces,” a recipe for the sauce first appeared in a Dutch cookbook published in 1593.*



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