



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

MALTED HOLLANDAISE SAUCE

Brandt Beef Recipe Collection





Recipe

MALTED HOLLANDAISE SAUCE



REDUCTION INGREDIENTS:

- 225g (1 cup) Malt vinegar
- 25g (¼ cup) Red onion (sliced thinly)
- 3g (1 tsp.) Black peppercorn
- 80g (½ cup) Beer (Sierra Nevada)

GARNISH:

- 1 bunch Chives (sliced finely)

HOLLANDAISE INGREDIENTS:

- 125g (½ cup) Reduction
- 250g Egg yolk (1dz. Egg yolks)
- 250g (1 cup) Clarified butter (warm)
- ½ ea. lemon — juice (fresh squeezed)
- 6g (1 ½ tsp.) Kosher Salt
- 6g (1 tsp.) Worcestershire sauce
- 6g (1 tsp.) Tamari



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TECHNIQUE:

REDUCTION – STEP 1

- Reduce malt vinegar, red onion, black peppercorn by roughly half to the weight of 125g (½ cup) (strained weight).

HOLLANDAISE – STEP 2

- In a mixing bowl over a pot with simmering water combine egg yolk and reduction.

STEP 3

- Whisk vigorously until the egg yolk has become fully cooked and thick.

STEP 4

- Remove from heat to drizzle in the clarified butter, creating a thick emulsification.

STEP 5

- Squeeze in lemon juice, salt, Worcestershire sauce and tamari.

STEP 6

- Pass the sauce through a fine strainer.

STEP 7

- Garnish the top of the sauce with chopped chives.

Note: Great to have with steak and onion rings/french fries.



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