

### Hollandaise Hero Instructions

Safety first: Insure that microwave, 4.5 quart Kitchen Aid, and Hollandaise Hero are all on the same counter level. NEVER HEAT CLARIFIED BUTTER IN THE HOLLANDAISE HERO ABOVE OR BELOW COUNTER LEVEL!

1. Melt and clarify 1 pound of butter for every 15 large egg yolks
2. Pour clarified butter into the Hollandaise hero and securely lock the lid on the pitcher
3. Pour egg yolks and recipe ingredients into Kitchen Aid mixing bowl, keeping 10 egg yolks to the side, to cool, in case the hollandaise sauce gets too hot and begins to break at which time you would then add cool eggs
4. Place Hollandaise Hero into a 1.4 cubit foot microwave and heat clarified butter to between 307 degrees and 335 degrees using a thermometer
5. Adjust Kitchen Aid speed to selection 2
6. Using the notches on the pour spout to connect Hollandaise Hero to the rim of the Kitchen Aid mixing bowl, pour heated butter into egg yolk mixture slowly
7. Continue adding the heated clarified butter to the egg yolk mixture until desired thickness, this process usually takes between 3 to 5 minutes
8. Do not heat egg yolk mixture to over 145 degrees or sauce will begin to break
9. Monitor mixture for 2 minutes to insure that it does not over thicken or break
10. Let cool for 10 minutes
11. Pour in drip cups and use for service, no need to be concerned what temperature you hold the sauce at. (your Hollandaise should never break)
12. If you choose to use for numerous days pour 3 ounces into disposable 4 ounce portion cups and REFRIDGERATE for UP TO 4 days. After 4 days, DISCARD
13. When needed, place portioned Hollandaise into microwave and heat for 12-15 seconds, stir with spoon to equalize temperature and pour over poached eggs. Note: every microwave heats differently and if Hollandaise heats too long in microwave you end up with scrambled eggs