

## Hollandaise Hero Safety Instructions

1. Ensure that all equipment for making Hollandaise and Be'arnaise sauce is at counter level before beginning to make sauce. The equipment needed is the Hollandaise Hero, 1.4 cubic foot 1100 watt microwave and a 4.5 quart kitchen aid mixer. NEVER HEAT CLARIFIED BUTTER ABOVE OR BELOW COUNTER LEVEL.
2. ALWAYS TAKE HOLLANDAISE HERO OUT OF MICROWAVE BY THE HANDLE, IF HANDLE IS NOT FACING OUT, TURN MICROWAVE Turn table UNTIL HANDLE IS FACING THE DOOR and THEN PROCEED.
3. Use notches provided on the spout of the Hollandaise Hero to ensure a secure contact with the rim of the Kitchen Aid bowl.
4. Turn the speed of the Kitchen Aid to level 2 or between level 1 and 2 if possible. That will minimize hot butter splatter.