

Recipe Service

Recipe: **Grainy Mustard Sauce**

Category: Delicate Sauces

Yield/Servings: approx. 15 servings @ 3 oz

Products used: Item # 625
HACO Sauce Hollandaise
Item # 513
Hacomat Seasoning



Serving suggestion

Ingredients:

4 oz	"HACO Swiss" Sauce Hollandaise, Item # 625
1 quart	Milk
9 oz	Salted butter
2 oz	Onions
1 oz	Red chillies
3 oz	Grainy Mustard (Moutarde gros grain)
¾ oz	Chives
1 ½ oz	Butter
some	Dill twigs
some	"HACO Swiss" Hacomat all purpose seasoning pwr, Item #513
some	Lemon juice
some	"Tabasco" Hot Sauce

Mise-en-place (preparation):

- finely chop onions
- cut red chillies, discard seeds and cut into small dices (brunoise cut)
- finely chop chives
- finely chop dill twigs

Directions:

- Prepare Sauce Hollandaise according to directions on pack
- Sauté onions in some butter, add red chillies and sauté a little while.
- Add finished Sauce Hollandaise and bring to a quick boil while stirring continuously
- Add remaining ingredients and season to taste