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Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Gratinated Shiitake Mushroom Anchovies Hollandaise Sauce

Serves 4

20ml	cooking oil (omitted in alternative cooking method)
40g	diced onions
20g	minced garlic
20g	anchovies
40g	butter
24	shiitake mushrooms
30ml	white wine (omitted in alternative cooking method)
4	parsley sprigs, for garnishing
	Salt and freshly ground pepper, to taste

Hollandaise Sauce

60g	Haco Hollandaise Sauce
525ml	lukewarm milk
135g	butter

- For the hollandaise sauce: Mix the **Haco Hollandaise Sauce** and 525ml lukewarm milk in a saucepan and bring liquid to a boil, stirring constantly until smooth. Add in the butter, reduce heat and simmer for about 2 minutes, stirring occasionally. Remove and keep warm.
- Heat a saucepan with cooking oil and sauté the diced onions and minced garlic until fragrant. Add in the anchovies and half of the **Haco Hollandaise Sauce**, and stir well. Heat a sauté pan with the butter, sauté the shiitake mushrooms until soft, and deglaze with the white wine. Season to taste with salt and freshly ground pepper.

Alternative cooking method:

- Place the butter, diced onions, minced garlic and shiitake mushrooms into a bowl and microwave on high heat for about a minute. Remove, add in the anchovies and return to the microwave oven on high heat for another 3 minutes. Remove and add in the **Haco Hollandaise Sauce**, lukewarm milk and butter stirring constantly. Return to the microwave oven on high heat for another 4 minutes. Season to taste with salt and freshly ground pepper.

To serve:

- Place the shiitake mushroom anchovies mixture onto each serving plate, spoon the remaining hollandaise sauce over, and gratinate in a preheated oven until nicely browned. Garnish with a sprig of parsley.