



Inspiration Hollandaise Sauce No MSG #02681



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ED FOODS products!



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INSPIRATION PRODUCTS

- 02651 AROMAT Seasoning No MSG Added 6/1 kg
- 02665 BEARNAISE SAUCE 6/800 gm
- 02884 BEEF BASE PASTE No MSG added 6/1 lb
- 03195 BEEF GRAVY MIX (INSTANT) 8/377 gm
- 02863 CHICKEN STOCK No MSG concent. 6/1 lb
- 02710 CLAM STOCK No MSG Concentrate 6/1 lb
- 02671 CLEAR ROAST GRAVY MIX 6/1 kg
- 02662 CONDIMENT FOR FISH/VEGETABLES 6/1 kg
- 02637 CONDIMENT FOR MEAT 6/1 kg
- 02661 DEMI GLACE SAUCE(FINE CUISINE) 6/1 kg
- 02706 GREEN PEPPERCORN SAUCE 6/1 kg
- 02681 HOLLANDAISE SAUCE NO MSG 6/800 gm
- 03155 PORK GRAVY MIX INSTANT NO MSG 8/355 gm
- 06466 POUTINE SAUCE MIX 8/392 gm
- 03180 TURKEY GRAVY MIX INSTANT 8/475 gm
- 02883 VEG MIREPOIX PASTE CONCENTRATE 6/1 lb

LUDA PRODUCTS

- 03138 BEEF DIP AU JUS MIX 1/10 lb
- 02856 CHICKEN SOUP BASE (REGULAR) 1/10 lb
- 03145 GRAVY BASE CHICKEN 1/10 lb
- 02868 HAM SOUP BASE 1/5 kg
- 02890 SEAFOOD CHOWDER BASE No MSG 1/4.54 kg
- 02900 SEASONING FOR RICE & VEGETABLE 1/5 kg

UNIQUE PRODUCTS

- 03115 BEEF GRAVY MIX 1/10 lb
- 02860 BEEF SOUP BASE 1/12 lb
- 02915 MUSHROOM Cr.Soup mix No MSG 1/10 lb
- 02910 ONION SOUP BASE -no MSG 1/10 lb

Crab Cake Benny

INGREDIENTS (makes 10 portions)

- 100 mL Inspiration Hollandaise Sauce (02681)
- 5 mL Lemon Juice (10210)
- 25 g Butter or substitute (44113)
- 1 Slice Bacon (27130)
- To taste Salt and Pepper
- 1 Tomato sliced, 1/2 cm thick (87154)
- 1 Crab Cake (60-75 g) (43250)
- 1 Egg, lightly beaten (33510)
- 1/2 English Muffin, toasted & buttered (36395)
- 10 mL Chives, finely chopped (87129)

DIRECTIONS

PREPARE the Hollandaise Sauce & add a drop of lemon juice. In a saute pan melt the butter and sear the bacon. Season the tomato with salt and pepper, then brown on both sides.
HEAT the crab cake until the middle is hot. Using the same butter as the bacon and tomato, cook the beaten egg in an egg ring.
TOAST the english muffin, butter then top with bacon, egg, tomato and the warm crab cake.
SPRINKLE with chopped chives and serve with a side of steamed asparagus.

Eggs Benedict

INGREDIENTS (makes 10 portions)

- 1.5 L Inspiration Hollandaise Sauce (02681)
- 10 English Muffins (36353)
- 50 ml Butter (44110)
- 20 Slices Bacon (27124)
- 20 Soft Poached Eggs (33510)



DIRECTIONS

PREPARE the Inspiration Hollandaise Sauce
TOAST English muffins. Butter and place in an oven proof plate for each portion.
TOP each English muffin half with 1 slice of pan seared bacon and 1 poached egg.
TOP with Hollandaise sauce. Garnish with fresh fruits.

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Chicken of the Sea with a Florentine Hollandaise Sauce

INGREDIENTS (makes 10 portions)

1 Luda Instant Hollandaise Sauce (02681)
10 - 5oz Chicken Breasts (31672)
50-75 mL Inspiration Condiment Mix for Meat (333376)
50 mL Garlic, finely diced (05220)
1 kg Fresh Spinach (87151)
7oz Crab Meat or imitation (42169)
5oz Parmesan Cheese (20702)
75 mL Olive Oil (13731)

DIRECTIONS

PREPARE the Luda Instant Hollandaise Sauce.
GRILL chicken until it is about 60-70% cooked. Place on a baking sheet pan
IN a large sauté pan, melt the butter, then sweat the garlic and add spinach.
WHEN ready to serve, top the spinach mixture evenly on top of your grilled chicken. Top with the crab meat, then hollandaise and sprinkle with parmesan cheese.
BAKE in a convection oven at 400°F for 15 minutes or until done.



Crispy Seafood Medley with Hollandaise Sauce



INGREDIENTS (makes 1 serving)

100 mL Inspiration Hollandaise Sauce (02681)
25 mL Clarified Butter (44110)
2 Med Shrimps peeled and deveined (43150)
2 Med Scallops (42507)
5 Mussels (65033)
15 mL Dill Weed, finely chopped (06701)
To Taste Inspiration Condiment Mix for Fish (02662)
30 mL Cooking Sherry
60 g Parmesan Cheese (20702)
1/8 of a sheet Philo Dough, prebaked at 400°F until crispy

DIRECTIONS

Prepare the Inspiration Hollandaise Sauce in a sauté pan, heat the butter until almost smoking, then sear the shrimps and scallops until 80% cooked.
PLACE mussels, dill weed, Inspiration Mix for Fish and sherry in the hot pan. Cook covered until the mussels open.
ADD hollandaise, shrimps and scallops & sear. Cook on broil until cheese is browned.
TOP with the crispy philo dough and serve

Scallops & Hollandaise Sauce

INGREDIENTS (makes 10 servings)

250 mL Inspiration Hollandaise Sauce (02681)
45 mL Butter (44140)
15 x 10/20 Scallops drained & patted dry (42504)
3 mL Pernod
30 mL Dry White Wine
30 mL Chives, finely chopped (87129)
10 mL Pepper, freshly ground
100 mL 18% Country Style Cream (44150)

DIRECTIONS

PREPARE the Inspiration Hollandaise Sauce in a pot.
LIGHTLY brown butter in a frying pan. Add scallops and sear both sides over high heat.
Once scallops are halfway cooked, add the Pernod and wine and reduce.
Add the rest of the ingredients, reduce heat and simmer for 1 minute.



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