

Bearnaise Sauce

Ingredients:

Reduction:

1 cup white wine
1 cup distilled vinegar
5 whole peppercorns
1 Tablespoon chopped shallots
1 sprig fresh tarragon

Sauce Bearnaise:

2 egg yolks
1 Tablespoons bearnaise reduction
2 Tablespoons water
Pinch salt
Pinch sugar
Pinch ground black pepper
2 cups clarified butter or ghee (warmed to about 130 degrees)
2 teaspoons fresh tarragon (blanched and chopped)

Method:

Reduction:

Place wine, vinegar, peppercorns, shallots, and tarragon in a small pot and reduce by about 90%. Strain through small mesh strainer and allow to cool thoroughly.

Sauce Bearnaise:

Place a small sauce pot with at least 2 inches of water on the stove and allow to come to a boil.

In a small bowl that will fit onto the sauce pot, add the egg yolks, bearnaise reduction, water, salt, sugar, and black pepper. Use a whisk and whip the mixture until it becomes light and bubbly. Once it has doubled in volume, place the bowl on the sauce pot with simmering water. Continue to whisk vigorously until the egg mixture is thickened and airy. Once the egg mixture is cooked, remove the bowl from the pot and slowly add the clarified butter while continuing to whisk. The finished product should be rich and velvety.

Yield:

2.5 cups