

# Bearnaise Sauce

## By Corks and Screw Caps

**Makes: 1 Cup**

**Cook Time:10 minutes**

### **Ingredients:**

1 Lemon

1 Medium Shallot

2-3 Sprigs of fresh tarragon

1/4 Cup white wine vinegar

1 ½ Sticks of unsalted butter (6 oz) or Ghee (clarified butter)

3 Large Egg yolks

3/4 Teaspoon kosher salt

Fresh ground pepper

## Bearnaise Procedure:

1. Cut a lemon in half, remove seeds. Juice one half and set aside. Juice the other to be added at the end of making the sauce.
2. Finely dice your shallot. Remove the leave from 2-3 tarragon sprigs, and dice as well.
3. In a sauce pan, add white wine vinegar, shallot, and tarragon. Bring to a boil, reduce, about half of the liquid. Approximately 5 minutes. Remove from the pan and let cool.
4. Using the same pan, wiped clean, heat pan on low and add butter. The butter will melt slowly and stir occasionally. The butter will become clear with white particles at the bottom (milk proteins). Remove it from the heat. Gently pour into a measuring cup, leaving the white proteins at the bottom of the pan. Set aside.
5. Separate your egg whites and yolks.
6. Using a stick blender (with a small bowl with high sides) or regular blender, add egg yolks, and blend on high. While the blender is running, slowly pour your clarified butter into the beaten yolks. When completed, add lemon juice, and kosher salt pulse to blend.
7. Add your cooled shallot mixture (you can also add more fresh tarragon here) and pulse to combine. Taste. Add pepper, and additional salt, lemon juice as desired. This sauce should be thick, but can be drizzled. It should also coat a spoon with delicious sauce.
8. In our video we prepared a Filet Minon and Roasted Brussel Sprouts. You can try this sauce on both! Enjoy!

This dish pairs well with a Chateaufneuf Du Pape Wine.

We tasted:

Bel Ami, by Guillame Gonnet, 2020

Domaine Paul Autard, 2019.

<https://www.corksandscrewcaps.com>

YouTube Channel: Corks & Screw Caps