

# BEARNAISE SAUCE



## INGREDIENTS

- 160ml (2/3 cup) white wine
- 60ml (1/4 cup) white wine vinegar
- 2 French shallots, finely chopped
- 1 teaspoon tarragon
- 1 teaspoon black peppercorns
- 3 egg yolks
- 250g butter, chilled, chopped
- 1 tablespoon chopped fresh tarragon

## METHOD

Make the reduction: Combine wine, vinegar, shallots, tarragon and peppercorns in a small saucepan.

---

Simmer for 5 minutes or until liquid reduces to 2 tablespoons.

---

Strain through a fine sieve into a heatproof bowl.

---

Discard shallot mixture.

---

Cook the sauce: Place the bowl containing the wine mixture over a saucepan of simmering water (make sure the bowl doesn't touch the water).

---

Add egg yolks. Use a balloon whisk to whisk for 2 minutes or until pale and frothy.

---

Add butter, a few pieces at a time, whisking constantly after each addition, until the sauce is thick and velvety.

---

Remove from heat. Stir in tarragon.

---