

# BÉARNAISE SAUCE

## INGREDIENTS:

- 250 grams Mainland Butter
- 80 ml White Wine
- 40ml White Wine Vinegar
- 2 x Bay Leaves
- 25 grams Chopped Shallots
- 8 Black peppercorns
- 3 sprigs Fresh Tarragon Leaves
- 3 sprigs Fresh Chervil
- 4 x egg yolks



Melt butter in a pan and allow it to cool down.

While butter is melting pour into a saucepan the white wine, white wine vinegar, bay leaves, chopped shallots, black peppercorns, tarragon and chervil. Turn heat on and reduce till there is only 1/3<sup>rd</sup> left.

Once sauce is reduced, strain into a bowl. Add 4 egg yolks and whisk. Place bowl over a summering pot of water to keep the mixture warm. Drizzle in butter while whisking continuously. Continue this until all the butter is added and the mixture is at the right consistency.

Put bowl into ice water to stop the cooking process.

Serve.

