

BÉARNAISE SAUCE

Ingredients:

2 small Shallots, finely chopped
1½ tbsp chopped Tarragon plus some more to taste
½ cup White Wine Vinegar
1½ - 3 tbsp Lemon juice
6 Egg Yolks
3 sticks Butter
½ tsp kosher Salt

Immersion blender and cup.

Directions:

In small saucepan combine shallots, 1 tbsp tarragon and vinegar.
Reduce to 3 tbsp of liquid.
Combine reduced vinegar mixture, egg yolks and salt in bottom of immersion blender cup.
Melt butter and heat till bubbling.
Put immersion blender in cup and with it running add very hot butter in a steady stream.
It should emulsify with the egg yolk vinegar mixture.
Continue pouring till all hot butter is added.
Sauce should be thick and creamy.
If not transfer to a bowl set over barely simmering water and whisk till sauce firms up.
Stir in remaining tarragon.
Add more tarragon and lemon juice to taste if you think necessary.
Sauce may be made slightly ahead and kept warm in by setting blender cup in a pan of hot, but not boiling, water.
Serve with steak.