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Bearnaise Sauce (easy foolproof method)

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Other than infused vinegar, the steps and ingredients are the same as my [Hollandaise Sauce](#) recipe except one less yolk (because this sauce is supposed to be thinner than Hollandaise).

Infused Vinegar:

- 1/4 cup white-wine vinegar (do not use any other vinegar)
- 1 small eschallot, peeled and sliced (ie French shallot, baby onion)
- 1/2 tsp black peppercorns
- 1 tbsp roughly chopped tarragon leaves

Bernaïse Sauce:

- 2 egg yolks, from large eggs (55-60g / 2 oz each)
- 1/4 tsp cayenne pepper or white pepper
- 1/4 tsp salt
- 175 g / 1 1/2 sticks unsalted butter , cut into 1.5 cm / 1/2" cubes (Note 2)
- 1 tbsp pretty finely chopped tarragon leaves
- 1 tsp+ lemon juice, or to taste

DIRECTIONS:

1. Simmer Infused Vinegar ingredients in small saucepan 5 min until only ~ 1/2 tbsp liquid is left (ie excluding the onion).
2. Strain, press onion to extract as much liquid as possible. Don't worry if you're a bit under or over, flavour will be same, and sauce thickness is

adjusted at the end. Fully cool.

Steps are now as per Hollandaise sauce recipe & video:

1. Place egg yolks in a tall narrow container that the blender stick fits in all the way to the base.
2. Add vinegar and salt. Blitz briefly to combine.
3. Melt butter in a heatproof jug until hot (be very careful to ensure it doesn't explode if using microwave!). If you use a stove, pour into a jug.
4. Let butter stand for just 15 seconds or so until the milky whites settles at the bottom of the jug.
5. With the blender stick going on high, slowly pour the butter in a thin stream into the eggs over around 45 seconds. Leave behind most of the milky whites in the butter - about 1 1/2 tbsp. Once all the butter is in, the sauce should be thick, creamy, smooth and pale yellow.
6. Now blitz for a further 10 seconds, moving the stick up and down.

Finishing Bearnaise Sauce:

1. Stir through chopped tarragon leaves and a teaspoon of lemon juice at a time, until it is to your taste.
2. Adjust thickness using warm tap water 1 teaspoon at a time. It should be sauce thickness for using with steak etc - thinner than Hollandaise sauce.
3. Use immediately, or keep warm until required - if covered and wrapped in a tea towel, it will stay warm for 15 minutes. Use warm or at room temperature. Use warm tap water for loosening. See Hollandaise Sauce for make ahead and reheating.

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