

Recipe Name:	Bearnaise Sauce		Yield:	4 servings
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
shallots, chopped	ea	0.5		
Clarified butter	oz	8		
egg yolk	ea	4		
peppercorns, crushed	ea	12		
white wine	fl oz	4		
fresh tarragon, chopped	Tbsp	2		
lemon juice	tsp	1		
salt	TT			
peppercorn, ground	TT			
Cayenne pepper	TT			
<i>Preparation Instructions</i>				
Step	Description			
1	In a small saucepan set over medium heat, combine the wine, shallot, pepper, and 1 Tbsp tarragon leaves. Bring to a boil and immediately reduce to a simmer. Simmer the wine mixture until the liquid has reduced by a third or to about 2 tablespoons. Remove from heat, add 1 tablespoon of cold temperature water, strain, and set aside to cool completely.			
2	In a bowl, add 1 tsp lemon juice, egg yolks, and the wine mixture and whisk to combine. Whisk to combine well.			
3	Place over double boiler on low heat, whisk until sabayon consistency.			
4	Gradually whisk in the melted butter until emulsified. Occasionally remove the bowl from the heat to keep the sauce from overheating.			
5	Season with salt, pepper, and lemon juice then pass through a fine chinois.			
6	Add the remaining tarragon and serve immediately.			