Béarnaise

Quick · Makes about 1 cup (serves 6)

Ken's note: TBD

Hollandaise with a shallot, vinegar, and tarragon reduction in place of the lemon. It is the classic sauce for steak, and good on salmon and asparagus. Made in the blender, like Blender Hollandaise.

Ingredients

Reduction

- 1 shallot, minced
- ¼ cup white wine vinegar
- ¼ cup dry white wine
- 1 Tbsp chopped fresh tarragon (stems are fine here), plus 1 Tbsp chopped leaves to finish
- ¼ tsp cracked black pepper

Sauce

- 3 egg yolks
- Pinch of cayenne
- 12 Tbsp (1½ sticks) unsalted butter
- ¼ tsp kosher salt

Method

1. Simmer the shallot, vinegar, wine, tarragon, and pepper in a small saucepan until reduced to about 2 Tbsp, 5–8 minutes. Strain and cool slightly.
2. Put the yolks, the reduction, and the cayenne in a blender and pulse a couple of times. Heat the butter until it is bubbling hot but not browned. With the blender running, pour the hot butter into the yolks in a steady stream, about 30 seconds. If the sauce is not thick, blend 5 seconds longer. Stir in the chopped tarragon and the salt, and taste.
3. Serve right away, or keep warm in a heatproof bowl over hot (not simmering) water. Don't reheat it directly. Don't make a smaller batch: there isn't enough heat to cook the yolks.
4. See Blender Hollandaise for the method and warm-holding notes, and Steak Basics in Mains.