



Béarnaise Sauce

Ingredients for 1 litre preparation:

SHALLOTS	75 G	EGG YOLKS	160 G
TARRAGON	15 G	BUTTER	325 G
VINEGAR	50 G	SALT	5 G
WHITE WINE	50 G	PEPPER	1 G

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Shallots Tarragon Salt Pepper	75 g 15 g 5 g 1 g	Mix					
2	Vinegar Wine	50 g 50 g	Add	110°C	2,000 rpm Pulse -100 rpm R-Mix	3 to 4 Pulse 4 min	Closed Open	
3	Egg yolks	160 g	Add	80°C	700 rpm	2 min 30	Open	Open to reduce temperature
4	Butter in small pieces	325 g	Add	45°C	400 rpm	3 min	Open	



CHEF'S TIP

Reduce the temperature and increase the speed before adding the eggs to prevent the sauce coagulating.

