

How to Make Classic Bœarnaise Sauce: A Step-by-Step Guide

This recipe serves 4 people and takes approximately 20 minutes to prepare and cook.



TIME
20 min

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INGREDIENTS

- 4 egg yolks
- 1 cup (2 sticks) of unsalted butter
- 1 tablespoon of white wine vinegar
- 1 tablespoon of minced shallots
- 1 tablespoon of chopped fresh tarragon
- Salt and pepper to taste

DIRECTIONS

1. In a small saucepan, melt the butter over low heat until it is completely melted and hot.
2. In a separate saucepan, combine the white wine vinegar, minced shallots, and chopped tarragon. Bring to a simmer and cook until the liquid is reduced by half.
3. In a heatproof bowl, whisk together the egg yolks and the reduced vinegar mixture.
4. Place the bowl over a pot of simmering water, making sure the bottom of the bowl does not touch the water.
5. Slowly pour the hot melted butter into the egg yolk mixture, whisking constantly until the sauce thickens and emulsifies.
6. Season with salt and pepper to taste.
7. Serve immediately or keep warm over a double boiler until ready to serve.

TIPS FOR SUCCESS

Make sure to use fresh tarragon for the best flavor.

Dried tarragon will not have the same impact on the sauce.

When adding the melted butter to the egg yolks, make sure to do it slowly and whisk constantly to prevent the sauce from breaking.

If the sauce becomes too thick, you can thin it out by adding a tablespoon of warm water and whisking until desired consistency is reached.

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Original recipe: <https://chefmaniac.com/how-to-make-classic-bearnaise-sauce-a-step-by-step-guide/>