



Warm Béarnaise-style Sauce

Hot Sauce Programme

Serves 4 – Preparation time: 10 min – Cooking time: 15 min

2 shallots
2 sprigs of tarragon
20 ml distilled white vinegar
50 ml dry white wine
3 egg yolks
120 g butter
Salt and pepper

Peel and quarter the shallots. Add the shallots and half of the tarragon to the blender. Add the vinegar and white wine. Add the egg yolks and salt and pepper. Select the Hot Sauce programme, then press the Start/Stop button.

Melt the butter in a small saucepan. When the programme is finished, press the Blend button and set the speed to 1 and the time to 2 minutes. With the blender running, pour in the melted butter through the hole. Let the blender continue to run until the alarm sounds. To finish, press the Pulse button for several seconds to emulsify the sauce thoroughly. Pour the sauce into a bowl and serve immediately or keep warm in a water bath.

Tips:

Sprinkle with a pinch of cayenne pepper.

This sauce goes very well with grilled lobster. It is also delicious with fish or grilled meat.