



Blender Bearnaise Sauce

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

8

Description

Bearnaise sauce is delicious but can be difficult to make over a stove because it breaks much like hollandaise. Here is a foolproof recipe that will surely impress your dinner guests. Keeps for 1 week in the refrigerator.

Ingredients

— - 2 tablespoons white wine - 1 tablespoon cider vinegar - 1 teaspoon dried tarragon - ½ teaspoon dried minced onion - ¼ teaspoon ground black pepper - ½ cup butter - 3 egg yolks - 2 tablespoons lemon juice - ½ teaspoon salt - 1 pinch cayenne pepper

Instructions

1. Combine wine
2. vinegar
3. tarragon
4. onion
5. and black pepper in a skillet; bring to a boil and cook until almost all the liquid is evaporated
6. 2 to 3 minutes. Place butter in a microwave-safe bowl and heat in microwave until fully melted
7. 30 seconds to 1 minute. Place tarragon mixture
8. egg yolks
9. lemon juice
10. salt
11. and cayenne pepper in a blender; pulse until combined
12. 5 to 10 seconds. Remove the small hole cover from lid; stream butter into egg mixture while blender is running until sauce is completely blended and smooth. Editor's Note: This recipe contains raw eggs. We recommend that pregnant women
13. young children
14. the elderly
15. and the infirm do not consume raw eggs. Learn more about egg safety from our article
16. How to Make Your Eggs Safe.