

## Béarnaise sauce

Yields 1-cup

2	tablespoons tarragon vinegar
2	tablespoons dry white wine
1/4	cup very finely chopped shallots
1/4	teaspoon ground black pepper, more if desired
1	tablespoon finely chopped tarragon leaves
3	large egg yolks
1	tablespoon water
1/2-3/4	cup unsalted butter, very soft ( 1 1/2 sticks)
	coarse salt
	pepper, if desired
	lemon juice, if desired

- Combine vinegar, wine, shallots, black pepper and 1 1/2 teaspoons tarragon in a small saucepan.
- Cook over medium heat until reduced to 1 tablespoon for appx. 5 to 10 minutes.
- Add egg yolks and 1 tablespoon of water to reduced vinegar mixture.
- Whisk until thick and pale for about 2 minutes.
- Set pan over moderately low heat and continue to whisk at reasonable speed reaching all over bottom and insides of pan, where eggs tend to overcook.
- To moderate heat, frequently move pan off burner for a few seconds, then back on.
- As they cook, the eggs will become frothy and increase in volume, then thicken.
- When the bottom of the pan is visible in the streaks left by the whisk and the eggs are thick and smooth, remove from heat.
- By spoonfuls, add soft butter, whisking constantly to incorporate each addition.
- As the emulsion forms, add butter in slightly larger amounts, always whisking until fully absorbed.
- Continue incorporating butter until sauce has thickened to consistency desired.
- Season with salt, remaining 1 1/2 teaspoons chopped tarragon and if desired, pepper to taste.