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## Sauces

### Béarnaise Sauce

Hollandaise Sauce Base:

3 Davidson's Safest Choice™ Pasteurized Shell Eggs separated\*

½ oz. Lemon juice

½ tsp. salt

Pinch ground Cayenne Pepper

½ pound unsalted butter – melted

Béarnaise add ins:

3 tbsp. tarragon or white wine vinegar or white wine

2 tsp. Chopped onion

1 tsp. Tarragon leaves, crushed

¼ tsp. Ground pepper

Hollandaise Sauce Base:

Whisk egg yolks, half the lemon juice, salt and cayenne until ribbony.

Slowly add melted butter in a thin stream, whisking constantly to form an emulsion.

Once emulsified, whisk in remaining lemon juice.

Hold in a Bain Marie for service.

Béarnaise Sauce:

In small saucepan, bring vinegar, onion and seasonings to boil. Reduce heat and simmer, uncovered, until almost all liquid has evaporated.

Stir hot mixture into Hollandaise Sauce.

Serve immediately. (Cover and chill if not using immediately)

*\* For best results when separating a pasteurized egg, place eggs in a bowl of warm water for 10 minutes prior to separation. To separate, use a funnel or an egg separator.*

Yield: 12 1 oz. Servings

