



30 SECOND BÉARNAISE SAUCE

Reduction:

- 1 tbsp cider vinegar
- 2 tbsp fresh tarragon

Bring the mixture to a boil and allow the mixture to cool for 5 minutes

- 1 lemon, juiced
- Pinch cayenne pepper
- 3 egg yolks
- 1 cup melted butter, brought to a boil
- 1 tablespoon chopped parsley

Prepare the sauce by combining the tarragon and vinegar reduction, egg yolks, lemon juice and cayenne pepper in a blender.

Blend for 30 seconds while slowly adding the hot butter to the egg yolk mixture on high speed.

If the sauce gets too thick add a little water.

Garnish the sauce with chopped parsley.

