

MAKES: 6 servings

COOK TIME: 15 minutes on a stove top

TOOLS: metal bowl, whisk, pan, cup with spout

BEARNAISE SAUCE

2 large egg yolks
3½ tablespoons clarified butter
2 tablespoons finely chopped shallots
1 bay leaf
½ cup white wine
2 teaspoons white wine vinegar
Fine sea salt
½ teaspoon freshly squeezed
lemon juice
2 tablespoons finely chopped parsley
1 tablespoon finely chopped tarragon
Freshly ground black pepper, to taste

1. In a metal bowl, whisk the eggs with the butter, shallots, bay leaf, wine, and vinegar. Over a pan of simmering water, continue to whisk the mixture to the consistency of a sabayon or light, foamy custard.
2. Using a cup with a spout, add the butter in a thin stream, while whisking in a figure eight pattern.
3. Remove bay leaf; add salt and lemon juice and salt to taste.
4. Gently fold in the parsley and tarragon. Add black pepper to taste. Serve warm with steak.