

View from the Fridge – Recipes from Brian Donkin

Recipe # 62 – Sauce Bernaise

Preparation time: 4 min – Cooking time: 5 mins

Ingredients

3 egg yolks
200gms melted butter
½ wine glass of tarragon vinegar
1 tble spoon of fresh tarragon chopped finely
¼ tspn ground black pepper

Method

1. In a glass bowl place egg yolks, vinegar, chopped tarragon and black pepper
2. Fill frying pan with 1 inch of water and bring to the boil – use less water for a smaller frying pan
3. Place glass bowl into the boiling water and whisk contents
4. Continue until it becomes thick
5. Take from heat and gradually whisk in the melted butter

Serves 4

