

## Foolproof Béarnaise Sauce Recipe

By J. Kenji-Lopez-alt  
from the website "Serious Eats,"  
updated September 15, 2022

### **Ingredients**

1/2 cup dry white wine  
1/4 cup white wine vinegar  
3 sprigs chervil, leaves finely minced, stems reserved separately (optional; if not using add an extra sprig of tarragon)  
3 sprigs tarragon, leaves finely minced, stems reserved separately  
1 small shallot, thinly sliced  
1/2 teaspoon whole black peppercorns  
2 egg yolks  
Kosher salt  
1 1/2 sticks (12 tablespoons) unsalted butter

### **Directions**

Combine wine, vinegar, herb stems, shallots, and black peppercorns in a small saucepan. Bring to a simmer over medium-high heat and lower heat to maintain a gentle simmer. Cook until reduced to about 1 1/2 tablespoons of liquid, about 15 minutes. Carefully strain liquid through a fine-mesh strainer into a small bowl, pressing on the solids with the back of a spoon to extract as much liquid as possible.

Place head of immersion blender into the bottom of the cup with the wine reduction and turn it on. With the blender constantly running, slowly pour hot butter into cup. It should emulsify with the egg yolk and wine reduction. Continue pouring until all butter is added. Sauce should be thick and creamy (see notes). Season to taste with salt. Whisk in chopped tarragon and chervil, if using. Serve immediately, or transfer to a small lidded pot and keep in a warm place for up to 1 hour before serving. Béarnaise cannot be cooled and reheated.

### **Special Equipment**

Immersion blender, tall container that fits blender head, small saucepan, fine mesh strainer, small lidded pot (optional).

### **Notes**

If your béarnaise is thin and runny, transfer to a large bowl set over a pot of barely simmering water. Whisk constantly and vigorously until sauce is thickened.