

Sauce Beernaïse

(slightly different to page 95)

$\frac{1}{2}$ oz (15g) shallots (or white onion) (1 small onion \approx 1oz)

2 tablespoons white vinegar

Freshly ground pepper

{ 1 teaspoon fresh tarragon } can use chopped parsley instead
or
{ $\frac{1}{2}$ teaspoon dried tarragon }

1 egg yolk

4oz (120gms) may require up to 7oz (210gm) butter

$\frac{1}{2}$ teaspoon chopped parsley.

Method. Put finely chopped onion and vinegar together and vitamize. Put into a small pan and cook until reduced to half. Add stem of fresh tarragon and strain into pyrex type dish. Boil water in a pan big enough to accommodate pyrex dish. Add white pepper. Cut up 4oz of butter. Remove pan from stove when water is boiling (**PYREX DISH HAS NOT BEEN IN BOILING WATER YET**). Water must not be re-boiled. Put pyrex bowl into water and stir until mixture becomes creamy. Add first piece of butter, when incorporated add second piece etc. Add tarragon and parsley and serve.