

2 minutes application break

Béarnaise sauce

Facts

Origin France

Dates back 19th century

Ingredients Clarified butter, Shallots, Tarragon, egg yolks, vinegar, and herbs

Sauce for meats and vegetables

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Béarnaise sauce is a classic French sauce made from clarified butter, shallots, tarragon, and egg yolks. It is commonly served as an accompaniment to steak, other meats, and vegetables.

The origins of Béarnaise sauce can be traced back to the 19th century. The sauce was created by a chef named Jean-Louis Français, who was working at the restaurant Le Pavillon Henri IV in Saint-Germain-en-Laye, France. The sauce was named after the Béarn region of France, known for its excellent steak.

Béarnaise sauce is a variation of

Hollandaise sauce made from butter, egg yolks, and lemon juice. Béarnaise sauce, however, is flavoured with shallots and tarragon, which gives it a distinct flavour. The sauce is made by first preparing a reduction of shallots, tarragon, and white wine. This mixture is then combined with egg yolks and clarified butter and is emulsified over a double boiler. The sauce should be thick and creamy with a smooth texture.

Béarnaise sauce is typically served with steak and other meats, such as lamb and pork. It can also be served with fish, such as salmon, halibut, and vegetables. It's also

popularly used as a dip for fried seafood. It is a delicate sauce that requires careful preparation and attention to detail to achieve the perfect texture and flavour.

Béarnaise sauce is typically made to order, and it should be served immediately as it can easily lose its emulsion and become separated if left to sit for too long. It's also considered a "mother sauce" in French cuisine, meaning a base sauce that can be used to create other sauces. As a result, it has become a staple in many fine-dining restaurants and is considered a classic French sauce.



The power of simplicity

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