




## Easy béarnaise

Add a touch of class to your steak dinner with this fabulous sauce.

 Less than 30 minutes    **Serves:** 4

**Recipe Type:** Sauces

### Ingredients

#### Main Ingredients

125 ml PnP butter  
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1 tbsp PnP lemon juice  
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1 tbsp PnP white wine vinegar, or  
tarragon vinegar  
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2 pnp extra large eggs, yolks only  
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1 pinch PnP salt  
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2 tsp PnP tarragon, finely chopped  
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2 tsp PnP chives, finely chopped  
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### Method

- **Place** butter, lemon juice, vinegar, egg yolks and a pinch of salt in a small saucepan.
- **Heat** gently while whisking ingredients continuously.
- **Take** mixture off the heat as soon as it thickens, then whisk in tarragon and chives.