

CHERVIL

Ridiculously Easy Béarnaise Sauce

Recipe by
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Béarnaise sauce—a classic pairing for steak, but an infamously tricky recipe to pull off. *Unless* you make it this way! No double-boilers, barely any whisking, and minimal odds of accidentally scrambling your eggs. An immersion blender makes this technique downright simple, while your farm-fresh chervil makes it sing.



2 cups

Serving Size



20 min

Cook Time

Ingredients & Equipment

Immersion or "stick" blender

Cup slightly wider than the
blender's head

Fine mesh sieve

FROM YOUR FARM SHARE

3 sprigs chervil, leaves
and stems finely minced

FROM YOUR PANTRY

1/4 cup white wine vinegar

1/2 cup dry white wine

1 shallot, chopped

1/2 tsp whole black peppercorn

2 egg yolks

1 1/2 sticks unsalted butter

Kosher salt

Instructions

1. Combine the vinegar, wine, shallot, and black peppercorn in a small saucepan. Simmer and reduce until "au sec," or until just 2 tbsp of liquid remains.
2. Strain the reduction through a sieve into a small bowl and allow to cool for 2 or 3 minutes.
3. Combine the vinegar reduction, egg yolks, and a pinch of salt in the bottom of a cup that *just* fits the head of the blender.
4. Melt butter in a saucepan over medium-heat high, swirling constantly, until foaming subsides. If the butter starts to brown you've gone too far.
5. Insert the head of the blender all the way into the cup, flat against the bottom, and turn it on. With the blender running, pour the hot butter into the cup in a slow and steady stream. It will emulsify and thicken into a creamy sauce.
6. Whisk in minced chervil and season to taste with salt. Serve immediately.