

Bearnaise Sauce 5,64Oz with spoon

ADVICE

Béarnaise sauce can accompany meat, fish and vegetables

PREPARATION

Bain-Marie (bath preparation) (Recommended)

1. Keep bearnaise in a warm water bath so that it does not deconstructs and give it a boost or



two before serving.

OR

Microwave Method of Preparation



1. Place your sauce jar open in the microwave
2. Warm up 30 seconds at 750 watts.

USAGE TIPS

Keep refrigerated after opening and consume quickly.

INGREDIENTS

rapeseed oil, water , egg yolk (1) (7.5%) , white wine vinegar flavored with tarragon (white wine vinegar (2) tarragon natural flavor) , mustard (water , mustard seeds (3) , vinegar, salt) , seasoning, tarragon (1.2%) , shallots , wheat flour (4) , modified starch, thickener: xanthan gum.
contains (1) egg (2) sulfite , (3) mustard seed, (4) gluten . Without preservatives dye

INTOLERANCES

Certain ingredients or products may cause allergies. We invite you to make sure that none of the ingredients in this product contain substances or products provoking allergies or intolerances

NUTRITIONAL VALUE (per 100g)

Energetic value	2257 kj / 548 kcal
Fat	56,9 g
Of which saturates	4,60 g
Carbohydrates	7,5 g
With sugar	2,2 g
Protein	1,5 g
Salt	1,23 g

For your health, avoid snacking between meals.

THE BERET

<http://tourisme-bearn-paysdenay.com/en/>

www.museeduberet.com



Parti d'après: Paul Marquet, Musée de la Pierre, Comblodun, France. Musée de la Pierre, Comblodun, France.