

Bearnaise Sauce 3,17Oz BORDEAUX

ADVICE

Béarnaise sauce BORDEAUX can accompany red meat

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) natural flavor tarragon), Bordeaux wine (7.4%) mustard (water, mustard seeds (3), vinegar, salt), seasoning, tarragon (1.1%), shallots, wheat flour (4), modified starch, thickener: xanthan gum. contains (1) egg (2) sulfite, (3) mustard seed, (4) gluten. Conservatives and preservatives free

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 VINEYARDS OF BORDEAUX

The vineyards of Bordeaux is vognoble gathering all the vineyards of the Gironde , south - western France . Some wines produced there are among the most famous and most expensive in the world , making the claret global standard .

The production of the vineyard is varied about 80% of red wines (such as Pomerol or Pauillac) and 20% dry white magicians (such as between the two seas or Pessac-Leognan) or sweet (eg sauternes or lecadillac) , which will add rosé , of claret , and sparkling wines (crémant de Bordeaux) .

<http://www.bordeaux.fr/>

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