

Bearnaise Sauce 3,17Oz ESPELETTE

ADVICE

Bearnaise sauce with Espelette pepper will accompany the duck , pork, 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) 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 PEPPER OF ESPELETTE

Espelette is a crop grown in the Basque Country in the Pyrénées-Atlantiques department. It takes its origin from the town of Espelette.

<http://www.pimentdespelette.com>

THE BASQUE COUNTRY

The Basque Country currently covers 20,500 km² and 3 million inhabitants, divided into three distinct political entities. Two Spanish regions: the communauté autonome the Basque Country (three provinces, Alava, Gipuzkoa and Bizkaia, represent 35% of the territory and 72% of the total population) and Navarra (over 50% of the territory and 19% the total population). And a portion of the French department des Pyrénées Atlantiques: French Basque Country (Lapurdi, Lower Navarre and Soule represent 15% of the territory and 9% of the population).