

# Bearnaise Sauce 3,17Oz JURANCON

## ADVICE

Béarnaise sauce can accompany white meat, fish,...

## 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) (6.9%), white wine vinegar flavored with tarragon (white wine vinegar (2) natural flavor tarragon), sweet Jurancon (2) (7.4%), 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 JURANCON

Jurançon is an AOC white wine (AOC) from the southwest of France. The vineyard is located in Béarn on a well-defined territory .

[www.cavedejurancon.com](http://www.cavedejurancon.com)

[www.vins-jurancon.fr](http://www.vins-jurancon.fr)