

Bechamel:

1qt milk + a little extra
1 whole clove
1 bay leaf
¼ white onion
Whole nutmeg
4oz white roux [cooled]
Salt and pepper to taste

Scald milk in a heavy bottomed pot with onion, clove and bay leaf. Strain out aromatics.

In a tall walled pot, add the cooled roux

Put the pot on medium high heat and slowly add scalded milk, whisking all the time to avoid lumps. Once all of the milk is added, reduce heat to medium and simmer for 15-20 minutes stirring occasionally.

Season with salt, pepper and freshly grated nutmeg. Strain through a fine sieve.

Hollandaise:

5 egg yolks
2 ¼ c butter
Lemon juice
Cayenne
Salt

Put a cup of water in a sauce pot and bring to simmer. Melt butter in separate pot.

Add yolks, a pinch of salt, a few drops of lemon juice and a teaspoon of water to a metal or glass mixing bowl and place directly over sauce pot.

Whisk yolks with a wire whip until the yolks are fluffy and almost doubled in volume.

Off the heat, slowly add melted butter while whisking constantly. Once all of the butter is added, season with lemon, salt and cayenne to taste. Serve immediately.

Bearnaise:

1T chopped shallot
2T chopped tarragon and chervil
¼ c red wine vinegar
1x batch hollandaise

Add all ingredients to a small sauce pot and reduce by ¾. Add this to prepared hollandaise.

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