

## Beurre Blanc Sauce

**Author:** Chef Eric



Beurre blanc is a hot emulsified butter sauce made with white wine, vinegar and shallot reduction to which butter is added.

### Ingredients

2 tablespoons white wine  
 2 tablespoons white wine vinegar  
 Salt and white pepper to taste  
 1 small shallot, minced  
 2 tablespoons whipping cream (35%)  
 ¾ pound whole butter, chilled

<b>Preparation Time</b>		<b>Difficulty</b>	Simple
<b>Portions</b>	4 servings	<b>Yield</b>	
<b>Country/Region</b>			
<b>Vegetarian</b>	No		

### Preparation

Combine the white wine, white wine vinegar, salt, white pepper, cream and shallot in a small saucepan. Reduce the mixture until approximately 2 tablespoons of the liquid remains. If more than 2 tablespoons of the liquid remain, the resulting sauce will be too thin. For a thicker sauce, reduce the mixture to less than 2 tablespoons. Cut the butter into cubes approximately 1 ounce in weight. Over low heat, whisk in the butter, a few pieces at a time. Use the chilled butter to keep the sauce between 100°F and 120°F. Once all the butter has been added, remove the saucepan from the heat. Strain (optional) through a sieve and keep the temperature of the sauce between 100°F and 130°F.

**Option:** Lemon Dill Beurre Blanc

Heat 2 tablespoons of lemon juice and whisk it into the Beurre blanc. Stir in 2 tablespoons chopped fresh dill and enjoy!

### Notes

**History of Beurre Blanc:**

The story of its origin is one of serendipity. A French chef in western France forgot to use eggs when making a Béarnaise sauce for a fish dish he was serving. Innumerable culinary delights have been discovered this way.