

## Orange Beurre Blanc

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This orange beurre blanc recipe is perfect to serve with any fish. The orange juice can be substituted with any other fruit puree, which makes the sauce very versatile.

### Ingredients

1/8 cup minced shallot (1 chopped shallot)  
 Grated zest of 1 orange  
 3/4 cup white wine  
 1/8 cup white wine vinegar  
 1/2 cup freshly squeezed orange juice  
 1 cup sweet butter cut in cubes (1 stick)

<b>Preparation Time</b>	10 min	<b>Difficulty</b>	Simple
<b>Portions</b>	4 servings	<b>Yield</b>	
<b>Country/Region</b>			
<b>Vegetarian</b>	No		

### Preparation

▣ Grate the skin of the orange to remove the zest, and reserve. Peel the fruit with a paring knife and cut into segments. Reserve.

Peel and finely chop the shallot, and place in a non-reactive saucepan. Add orange zest, white wine, white wine vinegar and freshly squeezed orange juice. Bring to a boil, and reduce on medium heat to almost dry. On low heat, whisk in the cold cubes of butter, whisking constantly to incorporate. **Do not boil the sauce.** When the butter is melted and incorporated into the sauce, taste and season with salt and white pepper.

### Notes

No Description available