

BEURRE BLANC SAUCE



Ingredients (serves 2 people):

240 ml white wine

100 ml white wine vinegar

1 tbsp chopped shallot

450 g cold diced butter

Preparation:

1. Bring the wine, white wine vinegar and shallots to a boil.

2. Reduced to 2 tablespoons of remaining liquid.
3. Strain the reduction into a clean pan and return to the heat.
4. Add the chilled butter, one piece at a time, and stir constantly.
5. Continue adding butter until 1 or 2 pieces remain.
6. Then remove from heat.
7. Add the remaining butter and the sauce should be thick, fluffy and shiny.
8. Serve immediately with baked cod, flounder, salmon, chicken, asparagus or seafood.