

BEURRE BLANC

A thin reduction sauce known also as White Butter Sauce

INGREDIENTS

8 oz.	White Wine	
2 oz	Lemon Juice	
1 or 2	Shallots (Chopped fine)	
1 T	Heavy Cream	(For Pareve use Unsweetened Mimic Crème)
12 T	Butter (Cold & unsalted)	(For Pareve use margarine)
	Salt & Pepper to taste	

COOKING INSTRUCTIONS

- Combine the shallots, white wine & lemon juice in large non-reactive saute pan over high heat
- 1 When liquid reduces add the heavy cream or Pareve substitute
 - 2 When liquid bubbles reduce to low heat
 - 3 You want it to melt not separate so add the butter or Pareve substitute 1 T at a time
 - 4 whisking it in gently sort of partially on the heat & partially off the heat
When the liquid feels like a rich sauce it is done
 - 5 Season with salt & pepper
 - 6 Do not reheat sauce
 - 7 Place it on top of a water bath until you're ready to serve it

Works well for fish

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