

White butter sauce

Recipe for 4

Description

A sauce that goes particularly well with fish

Note

Be careful with the seasoning, sauces usually reduce to the desired texture, wait until the end to complete your seasoning.

Ingredients

Beurre blanc sauce

- 2 Unit(s) Shallot
- 120 Ml White wine
- 120 Ml White balsamic vinegar
- 1 Tbsp Fumet dehydrated fish
- 325 Ml 35% cooking cream
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your at **0 F°**

Beurre blanc sauce

In a saucepan, sweat the shallots slightly with a little butter. Deglaze with the white wine, add the balsamic vinegar and let reduce until almost all the liquid is gone (you will get a moist purée of shallot). Pour the cream, bring to the boil and add the fish stock powder. Rectify the seasoning.

Bon appétit!