



Citrus Beurre Blanc



Ingredients:

- ½ cup dry white wine (such as Sauvignon Blanc)
- 2 TBLs lemon (or orange) juice
- 2 TBLs heavy cream
- 2 tsps very finely minced shallots
- 4 ounces cold unsalted butter, cut into 1-inch cubes
- salt to taste
- 1 pinch cayenne pepper

Method:

1. Place wine, lemon juice, cream, shallots, and cream in a saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium, and let simmer until liquid is reduced by about 75%, 4 to 5 minutes. Reduce heat to the lowest setting and whisk in about 2 cubes of butter. Keep butter moving until it melts. When melted, add a few more cubes, whisking continuously so butter emulsifies into the wine/lemon juice mixture.
2. Continue to add butter, a few cubes at a time until all of it has been incorporated and the sauce has a thick, luxurious texture, 4 to 6 minutes. Remove from heat. Taste for seasonings and add a pinch of salt and cayenne, if desired. Serve immediately.

Tips

If you are making the sauce ahead of time, it must be kept warm. If it cools and you try to reheat it, the emulsification of the sauce will break.

Depending on your preferences, you can substitute white wine vinegar, champagne vinegar, herb-infused white vinegar, etc., for the lemon juice.