



Beurre Blanc

Author: Bob and Robin Young

Categories: Mother Sauce, Sauces

Description: One of the Classic French sauces

Yield: 1 c

Start to Finish Time: 40 minutes

Preparation Time: 10 minutes

Serving Ideas: Serve warm with fish or vegetables, halibut and asparagus goes great with a Beurre Blanc.

Suggested Wine: A good Chardonnay like a 2010 Bedrock Wine Co., Chalone Chardonnay or a 2012 Swan Vineyards Gewurztraminer

Ingredients:

1 c White Wine

1/2 c White Wine Vinegar

1 lg Shallot, diced

4 whole Cloves

1 lg clove Garlic,
chopped

4 T French Tarragon,
fresh and coarsely
chopped

3 T Cream

1 stick Butter, frozen

Directions:

1) In a heavy 2-quart saucepan, combine vinegar, wine, shallots, cloves, garlic and tarragon leaves to make an infusion. Simmer over medium heat until the mixture is reduced to about ½ cup.

2) Add the cream and continue to simmer until reduced again to about ½ cup. Cream is added to make the sauce more stable and less likely to separate.

3) Strain to remove large pieces of the herbs. Reduce the heat to low. Whisk in the chunks of butter in small batches. The butter should melt without the sauce getting too hot, producing a creamy emulsified sauce. Do not let the sauce go over 130°F, where it will separate. If the sauce starts to break, remove from heat, add 2 ice cubes and whisk until it cools down and comes back together.

4) Season with salt and pepper. Serve immediately. Keep covered in a warm place for a few hours, if needed.

