

Raymond Beurre Blanc



Recipe courtesy of Alton Brown

Show: Good Eats | Episode: A Case for Butter

Total: 40 min
Prep: 10 min
Cook: 30 min
Yield: 4 servings
Level: Intermediate

Directions

Combine the shallots, white wine, and lemon juice in a non-reactive saucepan over high heat and reduce to 2 tablespoons.

Add the cream to the reduction. Once the liquid bubbles, reduce the heat to low. Add the butter, one cube at a time, whisking first on the heat and then off the heat. Continue whisking butter into the reduction until the mixture is fully emulsified and has reached a rich sauce consistency. Season with salt and white pepper. Store beurre blanc in a thermos until ready to serve.

Ingredients

- 1 to 2 shallots, chopped fine
 - 8 ounces white wine
 - 2 ounces lemon juice
 - 1 tablespoon heavy cream
 - 12 tablespoons cold unsalted butter, cubed
 - Salt and white pepper, to taste
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My Private Notes