

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

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

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.

My Private Notes