

Beurre Blanc

REF:

Serves 4

Cuisine: French

Preparation 5 Minutes

Cooking 15 Minutes

Ingredients:

100ml Dry white wine
1tbsp White wine vinegar
50g Finely chopped shallots
50ml Double Cream
150g Chive Butter
50g Cold, unsalted butter
Salt & Pepper
Small bunch of chives finely chopped or snipped.

For the chive butter:

50g Chives
100g Unsalted butter

Method:

1. Make the chive butter first, by roughly chopping the chives then beat them in with the butter.
2. Press through a fine sieve then place in the fridge.
3. To make the beurre blanc, bring the wine, vinegar and shallots to the boil and then reduce the liquid by half.
4. Add the cream and boil for 1 minute.
5. Lower the heat and gradually whisk in all the cubes of butter and chive butter.
6. Either keep the shallots in the sauce, or pass through a fine sieve for a smooth finish to the sauce.
7. Season and mix the chopped chives in at the last moment.

To Serve:

Chef's Notes: