

Beurre Blanc (Classic French Butter Sauce)

Ingredients

1 tablespoon butter

¼ cup finely chopped shallots

3 tablespoons white-wine vinegar

2 tablespoons dry white wine

⅓ cup heavy cream

Salt to taste, if desired

8 tablespoons butter, cut into 12 pieces

Method

Heat 1 tablespoon of butter in a saucepan and add the shallots. Cook briefly, stirring, and add the vinegar and wine. Cook until the liquid is almost totally reduced.

Add the heavy cream and salt and bring to the boil. Add the pieces of butter, a few at a time, stirring rapidly with a wire whisk.

