

## Beurre Blanc

Description:

Serving Size: 1 LT

Categories: Sauce

Cost Per Serving	
\$	4.00

**Action**      **Date**      **Initials**

Created: 7/9/2012 CR

Revised



Amount	Measure	Ingredient	Preparation Method	Product No.
0.060	kg	Shallots	minced	20-100000864
0.01	kg	peppercorns		20-100001296
0.250	lt	Dry white wine		20-100001689
0.050	lt	Lemon juice		20-100001384
0.100	lt	White wine vinegar		20-100001450
0.250	lt	Heavy cream		20-100000581
0.750	kg	Unsalted butter	cut into chunks	20-100001601
0.004	kg	Salt		20-100001323
0.002	kg	White pepper		20-100001299

### Method of Preparation:

- Combine the shallots, peppercorns, wine, lemon juice, and vinegar in a saucepan. Reduce over medium-high heat until nearly dry.
- Add the heavy cream, and reduce by half.  
Add the butter a few pieces at a time, whisking constantly to blend the butter into the reduction, The heat should be quite low as you work. Continue adding butter until the full amount has been incorporated.
- Taste the beurre blanc and adjust with salt and pepper.