

## Beurre Blanc

Description:

Serving Size: 1 LT

Categories: Sauce

Cost Per Liter	
\$	4.12

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

Created: 7/11/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
0.060	kg	Shallots	minced	20-100000864
0.01	kg	peppercorns		20-100001296
0.01	kg	Chili flakes		20-100001275
0.250	lt	Dry white wine		20-100001689
0.050	lt	Lime juice		20-100001385
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
0.025	kg	Cilantro	chopped	20-100000883

### Method of Preparation:

- Combine the shallots, peppercorns, chili flakes (use enough to get a little color but not to make too spicy) wine, lime 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.
- Fold in the cilantro, taste the beurre blanc and adjust with salt and pepper.