

# White butter sauce

## Recipe for 4

### Description

A sauce that goes particularly well with fish

### Note

Be careful with the seasoning, sauces usually reduce to the desired texture, wait until the end to complete your seasoning.

### Ingredients

#### Beurre blanc sauce

- 2 Unit(s) Shallot
- 120 Ml White wine
- 120 Ml White balsamic vinegar
- 1 Tbsp Fumet dehydrated fish
- 325 Ml 35% cooking cream
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your at **0 F°**

#### Beurre blanc sauce

In a saucepan, sweat the shallots slightly with a little butter. Deglaze with the white wine, add the balsamic vinegar and let reduce until almost all the liquid is gone (you will get a moist purée of shallot). Pour the cream, bring to the boil and add the fish stock powder. Rectify the seasoning.

**Bon appétit!**