

Champagne Beurre Blanc

Ingredients:

2 shallots, finely diced
5 oz. dry champagne
1 oz. white wine vinegar
5 oz. very cold butter
salt
pepper
dash of champagne

Preparation:

Reduce the first three ingredients to 2 oz.

Strain through a fine sieve.

On heat: whisk in sliced cold butter until smooth (liquid must be simmering).

Season and finish with a dash of champagne. The sauce should be elegant, rich and velvety. Can add cream and blend.

The sauce can be flavored with herbs (i.e. chives, basil, thyme, rosemary). The stronger the flavor of the dish, the stronger the flavor of the sauce needs to be. Shelf life is very short, so sauce should be made as needed. The reduction can be made ahead and kept in the refrigerator for many weeks.

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