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## BEURRE BLANC

MAKES ABOUT ⅓ CUP

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Use this delicately flavored butter sauce to add richness to simply prepared fish, shellfish, chicken, and vegetables.

**WHAT CAN GO WRONG:** Like hollandaise, beurre blanc is a fat-in-water emulsion that breaks easily. If the butter gets too hot, its own emulsion “breaks” and its butterfat leaks out of the sauce, turning it greasy.

**HOW WE FIXED IT:** Taking a cue from modern versions of this sauce, we add cream to stabilize the emulsion; its casein proteins surround the butterfat droplets, keeping them suspended in the liquid.

- 3 tablespoons dry white wine
- 2 tablespoons white wine vinegar
- 1 small shallot, minced
- Pinch salt
- 1 tablespoon heavy cream
- 8 tablespoons unsalted butter, cut into 8 pieces and chilled

Bring wine, vinegar, shallot, and salt to boil in small, heavy-bottomed saucepan over medium-high heat. Reduce heat to medium-low and simmer until reduced by two-thirds, about 5 minutes. Whisk in cream. Add butter, 1 piece at a time, whisking vigorously after each addition until butter is incorporated and forms thick, pale yellow sauce, 30 to 60 seconds. Remove pan from heat and serve.

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