



Recipes

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Picatta Sauce

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 1/2 oz. Butter

1 1/2 oz. Flour

Butter , as needed

3/4 cup Shallots , minced

12 cloves Garlic , minced

3 oz. Lemon Juice , fresh

3/4 cup White Wine

2 cups Chicken Stock

3 Tbsp. Capers

1/4 cup Parsley

Directions:

1. To make beurre manié, combine equal parts butter and flour in a bowl and mix with a fork until a crumbly texture forms. Form the crumbs into several marble-sized pieces and refrigerate.

2. Over medium high heat, melt just enough non-floured butter to coat a large sauté pan, then sauté shallots and garlic until soft and fragrant, about 2-3 minutes.

3. Add lemon juice and white wine and allow to reduce by half. Add chicken stock and bring to a simmer.

4. Remove from heat and add the butter and flour balls, swirling the pan until the sauce has thickened. Add capers and parsley. Reserve warm for service.