



Recipes

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Beurre Blanc Sauce

Serves 1

Ingredients:

6 oz. Shallots , minced

8 oz. White Wine

32 oz. Heavy Cream

4 oz. Butter

Directions:

1. In a medium saucepan, reduce shallots and white wine until almost dry.
2. Add cream and reduce again by one-half.
3. Whisk in butter.
4. Hold warm.