









Beurre blanc

Ingredients for 1 litre preparation:

SHALLOTS	100 G	BUTTER	500 G
VINEGAR	50 G		
WHITE WINE	100 G		
LIGHT CREAM	250 G		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Shallots	100 g	Chop	–	1,000 rpm	1 min	Closed	
2	Vinegar Wine	50 g 100 g	Reduce	 100°C	-100 rpm R-Mix	5 min	Open	
3	Light cream	250 g	Pour in	 95°C	-200 rpm R-Mix	10 min	Open	
4	Butter	500 g	Emulsion	 70°C	-200 rpm R-Mix	5 min	Open	Taste and adjust seasoning



CHEF'S TIP

A very dry base must be achieved during reduction to make the recipe a success.