

# BEURRE BLANC



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**Preparation :** 5 min - **Resting :** - - **Cooking :** 8 min - **Equipment :** -

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**Ingredients :** MAKES 1 BOWL

- 2 shallots (60g), halved - 100 ml dry white wine - 1 tbsp white vinegar - 30 ml water - salt, pepper -  
250 g cold butter, diced

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1. Chop the shallots using the EXPERT programme 20 seconds/speed 13 (without heating).
2. Scrape the shallots into the centre of the bowl using a spatula\*, add the whitewine, vinegar and water; season to taste. Remove the cap and run the EXPERT programme, 5 minutes/speed 5/100 °C.
3. Restart the programme, 3 minutes/speed 5/60 °C, gradually adding the butter. If the sauce is not smooth, add a little water and mix using the EXPERT programme for 30 seconds/speed 18 (without heating).

**Chef's tip :**

For a spicy beurre blanc, add 1 tsp curry powder and finely sliced\* tarragon leaves. This sauce usually accompanies fish.

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