

Beurre Blanc Sauce

Learn to make classic French Beurre Blanc sauce with white wine, shallots, and butter. Perfect for fish, seafood, and elegant dishes.

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Beurre Blanc Sauce

Ingredients

- 1 cup unsalted butter
- 1 cup white wine
- 1 cup white wine vinegar
- 1 shallot
- 3 tbsp heavy cream
- 1 tsp rock salt
- 1 tsp white pepper
- 1 tsp fresh lemon juice

Instructions

- 1 Prepare the butter**

Cut 1 cup cold unsalted butter into small cubes and keep refrigerated until ready to use.
- 2 Make the wine reduction**

Combine 1 cup dry white wine, 1 cup white wine vinegar, and 1 finely minced shallot in a heavy-bottomed saucepan.
- 3 Bring the mixture to a boil over high heat, then reduce heat to medium-high and simmer for 10-12 minutes until reduced to about 3 tablespoons of syrupy liquid.**
- 4 Add cream and seasonings**

Add 3 tablespoons heavy cream to the reduction and simmer for 1 minute until combined.
- 5 Start the butter emulsion**

Reduce heat to very low and add 2-3 pieces of cold butter cubes, whisking constantly until nearly melted.
- 6 Continue adding cold butter cubes one at a time, whisking vigorously after each addition until nearly incorporated before adding the next piece - the sauce should become creamy and light colored.**
- 7 Finish and strain**

Remove from heat and whisk in 1 teaspoon fresh lemon juice and 1 teaspoon salt, then taste and adjust seasoning with 1 teaspoon white pepper as needed.
- 8 Strain the sauce through a fine-mesh sieve to remove the shallot pieces, pressing gently with a spoon to extract all liquid.**
- 9 Serve immediately while warm, or keep warm in a double boiler for up to 20 minutes, whisking occasionally to maintain the emulsion.**

Tips

Always use cold butter cut into uniform pieces - this helps control the emulsification process and prevents the sauce from breaking.

Keep the heat low once you begin adding butter. High heat will cause the emulsion to separate and create a greasy, broken sauce.

Add butter gradually, whisking constantly. Don't add the next piece until the previous one is almost completely incorporated.

Strain the finished sauce through a fine-mesh sieve for the silkiest texture, removing any shallot pieces or other solids.

If the sauce becomes too thick, whisk in a few drops of warm water or white wine to adjust consistency.

Use a heavy-bottomed saucepan to ensure even heat distribution and prevent hot spots that could break the sauce.

Taste and adjust seasoning at the end - the reduction concentrates flavors, so you may need less salt than expected.

For best results, serve immediately or hold warm in a double boiler for no more than 30 minutes.