

Beurre blanc « White butter »

(for 4 people)

2 shallots

300 g butter

10 cl white vinegar

10 cl white dry wine

Salt and pepper

Chop the shallots, sweat them during 2 to 3 minutes. Moisten with vinegar and white wine. Reduce until there is no liquid left at all. Add the butter in small pieces. Mix and shake at a low temperature, until the butter si melt. Rectify the seasoning.
