

Beurre Blanc

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/iPnJm4UbQJc>

Makes 1/2 cup (125 ml)

This classic beurre blanc is a rich, silky French butter sauce made by gently reducing white wine, white wine vinegar, and shallots, then emulsifying in cold butter to create a smooth, velvety finish. Light yet luxurious, it has a bright acidity balanced by creamy richness, making it the perfect finishing sauce for delicate white fish, seafood, or even chicken.

Simple in ingredients but technique-driven, this sauce comes together quickly in a single pan and transforms pan-seared fish into a restaurant-quality dish. The result is a glossy, buttery sauce with a subtle tang from the wine and vinegar, layered with aromatic shallots for depth and balance.

Ingredients

White fish of your choice	5 tbsp (75 ml) white wine
1 tbsp (15 ml) neutral oil	2 tbsp (30 ml) heavy cream
1 small shallot finely chopped	1/2 cup (114 g) unsalted butter cut into cubes – keep cold
1 tbsp (15 ml) white wine vinegar	Salt and pepper to taste

Prep Work

Finely chop the shallot and cut the butter into small cubes. Keep the butter refrigerated until ready to use because cold butter is essential for creating a smooth, emulsified sauce.

Measure out the white wine, white wine vinegar, and heavy cream so everything is ready before cooking. Beurre blanc comes together quickly once the reduction starts.

Pat the fish dry with paper towels and season lightly with salt and pepper before cooking. Removing excess moisture helps the fish sear properly and develop better flavor.

If cooking the fish first, use a heavy skillet over medium to high heat with the neutral oil. Once cooked, transfer the fish to a warm plate while making the sauce in the same pan.

To Make the Sauce

If you did not fry the fish in the pan or if the pan looks dry after frying your fish, add 1 tbsp (15 ml) of neutral oil. Drop in the chopped shallot, stir and cook until tender.

Deglaze the pan with white wine vinegar and white wine over medium heat. Reduce until the liquid is almost all gone. Use a spoon or spatula to scrape the bottom of the pan to release all the bits and pieces.

Add the heavy cream. Bring to a simmer and then turn off the heat.

Place the cubed cold butter into the pan in batches, adding few pieces at a time. Use a spoon or spatula to stir and emulsify (combine) the butter into the sauce.

Tips & Substitutions

Cold butter is one of the most important parts of a successful beurre blanc. Adding it slowly over low heat helps create a silky, smooth sauce that will not separate.

If the sauce starts to get too hot or looks oily, remove the pan from the heat immediately and continue stirring. High heat can cause the butter to break and separate from the sauce.

Dry white wines like Sauvignon Blanc, Pinot Grigio, or Chardonnay work especially well in beurre blanc because they add brightness without too much sweetness.

If you do not have shallots, finely minced onion can be substituted, though shallots provide a milder and slightly sweeter flavor that is traditional for this sauce.

Fresh herbs like tarragon, parsley, chives, or dill can be stirred into the finished sauce for extra flavor. Tarragon pairs especially well with fish and white wine sauces.

Beurre blanc is excellent with salmon, cod, halibut, scallops, shrimp, or even chicken. The rich buttery flavor works well with delicate proteins and roasted vegetables alike.