

# Caper-Dill Beurre Blanc

Sauces

Printed 8/1/24

Qty	Unit	Name	Yields
30	grams	Shallots, brunoise	1 servings 1/2 cup
30	grams	White Wine	
30	grams	White wine vinegar	<b>Allergies</b> allium
113	grams	Butter, 1/2" dice	
1	Tbl	Capers, drained	
1	tsp	Lemon Juice	
1	Tbl	Fresh dill	
1	Tbl	Fresh tarragon	
--	to taste	Sea salt	
--	to taste	Black pepper	

## Prep Instructions

1. Add the shallots, white wine, and vinegar to a small saucepan. Bring to a boil and then down to a simmer, reducing slowly until almost all of the liquid has evaporated, about 5 minutes. \*Reduce it slowly enough to allow the shallots to cook through and the reduction to develop enough flavor.\*
2. Keeping the heat on medium-low, slowly whisk in the cold butter, little by little, emulsifying it into the reduction.
3. Right before serving, add capers, lemon juice, chopped dill and tarragon, and mix into the sauce. Taste and add more seasoning if needed.
4. Heat up the sauce a little more if necessary, but be careful not to let the sauce boil, or it will break the emulsion! About 120-140F will be perfect.