Lemongrass beurre blanc



Ingredients

3 dl

- 30 g Bresc Shallot, chopped
- 20 g Bresc Lemongrass puree
- 3 lime leaves
- 3 dl white wine
- 0.2 dl rice vinegar
- 3 dl cream
- 100 g butter

Preparation method

Reduce the wine with the vinegar, shallot and lime leaves, add the cream, reduce to the required flavour, add the lemongrass and the flavours to develop. In the meantime, cut the butter into cubes and cool. Puree and strain the sauce. Heat the sauce, thicken it with the butter and season.

Used bresc products



Bresc Chopped shallot 1000g



Bresc Lemongrass puree 450g

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