

DIRECTORY
BUTTER SAUCES

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BUTTER SAUCES

Classical and Americanized

2. BEURRE BLANC (White Butter Sauce)

This Classical French Sauce is a very simple, yet delicate sauce. The original sauce was made by reducing chopped Shallots in White Vinegar, then forming an emulsion by whisking in soft Un-salted Butter. The resulting flavor is rich, tart, yet compliments flavorful foods without ones overpowering them, making it an excellent choice for seafoods given their intricate flavor.

Now in “modern” day we find flavored Beurre Blanc sauces on menu’s everywhere. Roasted Pecan, Raspberry, Roasted Red Pepper, Ginger flavored, just to name a few. As the classical Beurre Blanc compliments without overpowering, some of the flavored Beurre Blanc’s would go better with (for instance) a Chicken dish where the flavor emphasis would be on the sauce not so much the meat.

Beurre Blanc Sauces are delicate, as are most “emulsion” sauces. Hold in a warm place and make as close to service time as possible. These sauces are fragile and will “separate” if not handled properly.

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3. BEURRE NOISETTE (Brown Butter Sauce)

Another of the classical French sauces, simple, yet quite flavorful. The distinct flavor comes from caramelizing of the Sugars in the Butter as it is cooked. The resulting flavor has a “nutty” quality to it. To make this sauce, slow cook Unsalted Butter until it becomes Dark Brown (without burning). Wisk in a little Lemon Juice for tartness, then you can “mound” with soft Butter by itself. I like to use the Butter by itself to season Vegetables an in the Lemon and soft Butter emulsion for a Seafood Sauce.

While cooking in Destin, Florida, I was exposed to a “Mock” Brown Butter Sauce that was actually quite good. To make this sauce: Heavy Cream is reduced with Beef Base flavoring and Lemon Juice. Then the reduced flavored Cream is “mounded” with soft Unsalted Butter. This sauce is excellent with Fish and with a sautéed Veal dish topped with Lobster. I usually don’t advocate “Mock” anything, but in this case, I have added this sauce to my repeater.

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4. CREAM REDUCTIONS (Flavored)

Cream Reduction Sauces are used as “mock” Beurre Blanc variations. The benefit of these sauces is that unlike the classical Beurre Blanc’s, These sauces are fairly stable, hold well, and can be kept (refrigerated) and reworked and used again. These sauces are made in a similar fashion as a “flavored” Buerre Blanc. A flavored reduction is made; it is then combined with and “reduced” with Heavy Cream. Then the flavored Cream is “mounted” with soft Butter.

Example: Blueberry, Orange Cream reduction as I served with Poached Salmon and Brie in Pastry at “Michael’s”. –Ginger, Scallion Cream reduction, as I served with Duck. –Roasted Macadamia Nut with Roasted Red Pepper Cream reduction, as I serve with Crab Cakes. The variations are endless...

*These sauces are fairly stable and can be re-worked (if they separate), as they will when refrigerated then re-heated. To re-work or (Re-Emulsify) add additional Heavy Cream. “Reduce” and whisk additional Soft Butter into Reheat sauce.

*See recipes #49, 50, 51, 55, 63, 65.

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5. COMPOUND BUTTER (For quick sauces and garnish)

***SEE RECIPES 1-23.**

Compound Butters are flavorings, I.E. Ft, Vegetable, Herb, Spice etc. that has been whipped into Butter. The Butter is then formed into round oblong sticks, using parchment or wax paper as a wrapper. The Butter sticks are then stored in the freezer until needed. For Example: Butter could be made up with: sautéed Wild Mushroom puree, Shallots, Garlic, and Red Wine. A slice of this Butter is put on top of a Steak right before serving. It will semi- melt and “puddle” on top of the Steak as a “Steak Butter” or sauce.

Other examples: Cranberry, Orange Compound Butter, served “puddled” over grilled Salmon. A Blue cheese, Port Wine Butter served on a poached Chicken Breast. The variations are unlimited. Apple Mint Butter with French Toast etc. etc. These same Compound Butters can be whipped into “reduced” Heavy Cream for quick “flavored cream reduction sauces”. Make up as many variations as you want, keep them in the freezer and you have “instant” sauce whenever needed. *Serve these same Butters (The Fruit ones)-(Soft whipped) with Breakfast, Pancakes or French Toast.