

PINK PEPPERCORN BEURRE BLANC

Servings: Probably 6 or 8, depending on how big your portion is and how you sauce your fish. Half the recipe is plenty for two people.

- 1 tbsp shallot, minced
- 2 tsp pink peppercorns
- 8 tbsp unsalted, cold butter
- 2 tbsp dry vermouth
- 2 tbsp white balsamic vinegar
- Salt
- White pepper
- Lemon juice, if desired

Get your mise en place together! Mince the shallots. Crush the pink peppercorns using a mortar and pestle, or a ziploc bag and a mallet works just fine, too. Cut the chilled butter into tablespoon-sized pieces, and set aside.

In a small saucepan over medium heat, combine the shallots, vermouth, white balsamic vinegar and crushed pink peppercorns. Bring mixture barely to a simmer, and allow the mixture to be reduced by about two-thirds, stirring the mixture constantly, until it reaches a syrupy consistency.

Reduce the heat to the lowest setting, and whisk in the cold butter cubes, one piece at a time, to slowly form the emulsion. Once all of the butter has been incorporated into the peppery-vermouth mixture, season it generously with salt and white pepper. If needed, add a few dashes of lemon juice to tweak the flavor of the sauce.

Keep an eye on the completed beurre blanc while you prepare the rest of your meal, making sure to keep the sauce warm to the touch and whisking often to prevent the smooth sauce from splitting.

The sauce works well on any white, flaky fish (halibut, sea bass, snapper, etc.), but would also be great on scallops. Pair it with a medium to full body white wine that balances a creaminess with acidity (Chardonnay, Sémillon, Pinot Gris, etc.).

