

Butter Sauces



Four Classifications
Classic & Modern

Butter Sauce Classifications

- *Beurre blanc - style sauces*
 - Cold butter is whisked into a flavorful liquid base
- *Broken Butter Sauces*
 - Cooking butter in a saute pan so that it breaks, then finished with lemon juice or wine vinegar reduction.
- *Compound Butters*
 - Prepared by working cold whole butter with flavorful ingredients, such as herbs or flavorful vegetable purees.
- *Whipped Butters*
 - Prepared in the same way as Compound butters , except that hot flavorful liquid is incorporated into the butter.

Traditional Beurre Blanc & Beurre Rouge

Basic Formula - yield 1 pint

- 1.5-3oz white wine or red wine
- 1oz vinegar
- Minced shallots
- Peppercorns
- 12oz cold cubed butter
- 3-4oz heavy cream

Finish w/salt, white pepper, lemon juice if needed

Additions:

- Ginger
- Lemon Grass
- Saffron
- Herbs
- Various Wines
- Various Citrus Juices



Method

1. Make reduction
2. Whisk in heavy cream reduction, if using
3. Knock in cold butter
4. Season
5. Strain, if applicable
6. Adjust the seasoning and serve

Serving and holding:

When sauce is being held for any length of time it will thicken, it will need to be thinned approximately every 30 min or it will break. Thinning liquids could be heavy cream, water, court-bouillon, or another appropriate liquid.

Broken Butter Sauce

- Broken butter sauces are basically cooked butter brought to the stage that it breaks and then flavoring it with a acidic ingredient
- Beurre Noisette is one of the most well known of these sauces, also known as “brown butter” it is finished with lemon juice and is traditionally used on fish or vegetables
- Beurre Noir is made in the same way as beurre noisette only the lemon juice is replaced with vinegar, full flavored vinegars work very well such as sherry and balsamic.
- These sauces can be garnished with a variation of herbs and other components
 - Parsley, traditional
 - Tarragon
 - Chervil
 - Marjoram
 - Oregano
 - Garlic
 - Gherkins
 - Mushrooms
 - Truffle
 - Shallots
 - Juices
 - Reduced red or white wine



Compound Butters

These butters are prepared by working whole butter with flavorful ingredients such as herbs, vegetable purees wine reductions, stock or whiskies.

They can be used by themselves as a “sauce” on grilled meats, fish and vegetables, or swirled in at the end to complete a complex sauce.

Compound butters can also be added to hot soups as a decorative and flavorful garnish.



Whipped Butters

These butters are essentially compound butters that have been lightened and flavored with a relatively large amount of flavorful liquid and to which whipped cream is added.

Whipped butters can be based on stocks, cooking liquids, vegetable purees or infused and finished with flavorful compound butters.

