

## BEURRE BLANC

*pair with*

## UNSALTED BANNER BUTTER

# BANNER BUTTER

Small-batch butter made with patiently-cultured cream  
from hormone-free, grass-fed cows that live nearby



BEURRE BLANC  
PAIR WITH CULTURED UNSALTED BANNER BUTTER

We start by slowly culturing high-fat, grass-fed cream until it ripens and thickens, turning into crème fraîche. Small-batch churning and working techniques complete the butter by summoning a combination of sublime flavor and texture.

### INGREDIENTS

- 5 oz cold, cultured Unsalted Banner Butter
- 3 shallots, peeled and sliced
- 1/3 cup dry white wine
- 1 Tbsp white wine vinegar
- 3 thyme stems
- Salt and white pepper to taste

### PREPARATION

- Put the chopped shallots in a large sauté pan over medium high flame. Pour in the white wine, vinegar and add the thyme stems to the pan. Bring to a high simmer.
- Cook until the volume of the liquid is reduced by 1/2 to 2/3rds.
- Reduce the flame to low and add butter, one piece at a time in 4 or 5 pieces. As you add each piece, swirl it around several times in the pan until it begins to melt. Add the next piece, repeating the same process until all the butter is added.
- Keep the sauce below 135 degrees (not too hot to touch) whisking slowly until all of the butter is integrated. Use a sieve to strain out the shallots and thyme taking care to keep the sauce warm.
- Season with salt and white pepper.
- Serve over fish or other seafood.

SERVES

4

*Our cultured unsalted butter can be used in a sauce, spread on your favorite bread, or used to make your grandmother's homemade pie crust. Quite simply, it's great with just about everything!*

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