

Oysters with Sauce au Beurre Blanc
Restaurant LeYaca

This Foamy Butter Sauce goes well with any seafood, especially oysters, lobster, scallops, salmon, flounder

Ingredients for 4 servings:

6 Tablespoons of Dry White Wine
2 Heaping Tablespoons Finely Chopped Shallots
1 Cup Heavy Cream
½ Pound Softened Butter broken into little pieces
1 Tablespoon Lemon Juice
Salt and Pepper

Optional additions:

Herbs: Chives, Basil, Tarragon
A Pinch of Saffron
Capers

Place the white wine and shallots in a small saucepan and bring to a boil. Let the liquid reduce until the shallots have softened and there are only 2 tablespoons of damp shallots left in the saucepan. Add the cup of heavy cream and let reduce until almost dry. Begin adding the butter little by little, whisking the sauce constantly. Then add the lemon juice, salt and pepper and any optional ingredients. Remove from the heat and keep the sauce warm in a bain-marie or double boiler if not serving immediately.

Bake oysters on the half shell in a moderate oven until edges begin to curl. Top each with a dollop of butter sauce.