

Sauces

Beurre Fondue

Beurre Fondue is butter melted in water, a technique many cooks rely upon to keep butter in a creamy, emulsified state that makes it easy to use and less greasy on the plate. Beurre Fondue has numerous uses; it is easier than whole butter for basting meats or braising fish, and is especially useful when you need to add richness and a round but neutral flavor to seafood.

INGREDIENTS

$\frac{3}{4}$ cup of Land of Lakes Butter.....○
Water.....○

PREPARATION

- Bring about $\frac{1}{2}$ inch of water to a simmer in a small saucepan.
- Start adding the Land of Lakes Butter about a tablespoon at a time, whisking to melt. As the beurre fondue reaches a gentle simmer, you may notice small oil droplets starting to form. This is a sign that the water is beginning to evaporate, so add a small amount of warm water to compensate.
- Keep adding the Land of Lakes Butter until you have incorporated $\frac{3}{4}$ of a cup into the sauce, making sure not to add too much too quickly, as this will lower the temperature in the pot and cause the sauce to solidify.
- Keep in a warm place. Once made, Beurre Fondue must be kept warm or it will start to separate. A bain-marie usually does the trick: Fill a larger pot or metal container with warm water and set the pot with the Beurre Fondue into that. Keep the entire thing near the stove where you are working.