

Caviar Beurre Blanc:

Ingredients:

- 200g unsalted butter (preferably European-style, cold and cubed)
- 2 shallots, finely chopped
- 150ml white wine (preferably dry, like Sauvignon Blanc)
- 50ml champagne vinegar
- 100ml heavy cream (optional for extra richness)
- Sea salt, to taste
- White pepper, to taste

Caviar:

- 30-50g premium caviar (Beluga, Osetra, or another high-quality type)

Garnish (optional but recommended):

- Fresh chives, finely chopped
 - Microgreens (such as pea shoots or herbs)
 - A few edible flowers (optional, for visual contrast)
 - Lemon zest, for a hint of citrus
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Instructions:

1. Prepare the Beurre Blanc:

In a small saucepan, combine the chopped shallots, white wine, and champagne vinegar.

Bring the mixture to a simmer over medium heat and reduce by about two-thirds, until it's a concentrated syrup-like consistency.

Once the liquid is reduced, add the heavy cream (if using). This will help to stabilize the sauce and give it a richer, creamier texture.

Lower the heat and begin whisking in the cold, cubed butter a few pieces at a time. Make sure each piece is fully emulsified before adding more.

Continue whisking until the sauce is smooth and velvety. Season with salt and white pepper to taste.

Remove from heat and keep warm.

2. Prepare the Caviar:

Carefully open the caviar jar and use a mother-of-pearl spoon (or another non-metallic utensil) to scoop out the caviar.

Gently place the caviar on a small plate and set aside. Avoid stirring or mixing it with the beurre blanc as the caviar should retain its texture and form when served.

3. Plating:

Start by spooning a small amount of the warm beurre blanc onto the center of each plate, spreading it into a smooth circle or base.

Gently spoon the caviar onto the center of the sauce.

Optionally, garnish with finely chopped chives, microgreens, edible flowers, and a zest of lemon for a pop of color and freshness.

Service Tip:

Serve this dish immediately, ideally as part of a tasting menu or as an appetizer. Ensure the beurre blanc is kept warm but not overheated, as it can split if left on the heat for too long. The caviar should not be mixed into the sauce; it should remain on top to showcase its delicate texture and flavor.

Pairing Suggestion:

A glass of chilled Champagne or a crisp, dry white wine like a Chablis or a high-quality Sauvignon Blanc pairs beautifully with the richness of the beurre blanc and the briny burst of the caviar.
