

## Caviar Lemon Butter Sauce Recipe

This **Caviar Lemon Butter Sauce** is a luxurious and refined complement to a variety of dishes, especially seafood. The rich, velvety butter sauce is enhanced with the bright acidity of lemon and the delicate, briny notes of caviar, creating a sophisticated balance of flavors. This sauce can be used as a topping for lobster, crab, or delicate fish, and is sure to elevate any fine dining experience.

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### Ingredients:

- 200g unsalted butter (preferably European-style, cold and cubed)
  - 2 tablespoons fresh lemon juice
  - 1 teaspoon lemon zest (for extra brightness)
  - 1 small shallot, finely minced
  - 1/4 cup dry white wine (such as Sauvignon Blanc or Chablis)
  - 1 tablespoon champagne vinegar or white wine vinegar
  - 30-50g premium caviar (Osetra, Beluga, or Sevruga)
  - Sea salt, to taste
  - White pepper, to taste
  - Fresh chives, finely chopped (for garnish, optional)
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### Instructions:

#### 1. Prepare the Base:

In a small saucepan, combine the shallot, white wine, and champagne vinegar. Bring it to a simmer over medium heat and cook for 3-4 minutes, allowing the liquid to reduce by about half. This will concentrate the flavors and form the base for the sauce.

#### 2. Add Lemon:

Add the fresh lemon juice and lemon zest to the saucepan, stirring gently. Let the mixture simmer for another 2-3 minutes, allowing the lemon flavors to blend into the reduction.

#### 3. Incorporate the Butter:

Reduce the heat to low. Begin whisking in the cold cubed butter a few pieces at a time. Allow each cube to melt and incorporate fully before adding more butter. This process ensures a smooth and emulsified sauce. Continue until all the butter is incorporated, resulting in a rich, velvety consistency.

#### 4. Season the Sauce:

Once the butter has been fully incorporated, season the sauce with sea salt and white pepper to taste. Adjust the seasoning if necessary, balancing the richness of the butter with the acidity from the lemon and vinegar.

#### 5. Fold in the Caviar:

Once the sauce is smooth and velvety, gently fold in the caviar using a soft spatula or spoon. Be careful not to break the delicate pearls of caviar—gently mix to distribute them throughout the sauce.

#### 6. Serve:

Serve the Caviar Lemon Butter Sauce immediately, ideally drizzled over grilled lobster, pan-seared scallops, or steamed crab. Alternatively, it can be served over delicate fish like halibut, sole, or turbot.

## 7. Garnish (Optional):

For added visual appeal, garnish with finely chopped fresh chives or microgreens. These bright green accents will contrast beautifully with the rich sauce and delicate caviar.

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### Plating & Pairing:

**This sauce is versatile and works well with many dishes:**

**Grilled Lobster Tail:** Drizzle the sauce over lobster tails for a decadent combination.

**Seared Scallops:** A few spoonfuls of the sauce will complement the sweet, delicate flavor of the scallops.

**Poached or Grilled Fish:** Serve alongside a lightly poached or grilled white fish such as turbot, cod, or halibut.

**Asparagus or Artichokes:** For a vegetarian option, this sauce works beautifully with fresh, blanched asparagus or artichokes.

### Wine Pairing Suggestions:

A crisp, dry Chablis or a light, zesty Sauvignon Blanc would pair wonderfully with the richness of the butter sauce and the briny notes of the caviar.

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### Chef's Tips:

**Butter Quality:** Use high-quality, European-style butter for a rich, creamy texture.

**Caviar Selection:** The quality of caviar is essential. Choose a type that suits your dish's profile, such as Osetra for a delicate, nuanced flavor or Beluga for a luxurious touch.

**Sauce Temperature:** This sauce is best served fresh and warm, but not hot. If it cools down too much, the butter may solidify, so serve immediately for the best texture.