

BASIC CHARDONNAY CREAM SAUCE FOR FISH

Ingredients:

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| 1 cup | Robert Mondavi Chardonnay |
| 2 cups | fish stock |
| 1 cup | dry vermouth |
| 2 cups | heavy cream |
| 8 | shallots, peeled and thinly sliced |
| | Salt |
| | White pepper, freshly ground |
| few drops | lemon juice or white vinegar |

Preparation:

Combine the wine, vermouth, fish stock and sliced shallots in a 4 qt. heavy bottomed casserole. Reduce over high heat until you have a thick marmalade. Be careful not to scorch this mixture. Once it has been reduced to approximately two cups, it must be watched constantly and stirred almost continually. Next, add the cream. Stir well with a wire whisk. Bring to the boil gently. Let simmer five or ten minutes until the sauce coats the spoon nicely. Season with salt and white pepper. Strain the sauce into a clean casserole. Correct the seasoning, if necessary. Add lemon juice to taste.