

BASIC CHARDONNAY CREAM SAUCE FOR FISH

Ingredients:

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.

TO SERVE 8