

PAN-FRIED TURBOT WITH LEMON-DILL CHAMPAGNE BEURRE BLANC

“Beurre blanc” sounds like something complicated and fancy, but it’s nothing more than a reduction of Champagne and vinegar with fresh, creamy butter whisked in. So simple you can even throw back a glass or two of said Champagne before you begin! The balance of tart and richness works especially well with this pan-fried turbot, other mild fish, or shellfish of your choosing. Because everything tastes better with butter, feel free to drizzle this succulent sauce on top of chicken, pork, and vegetables too! Whatever you decide to do with this dish, we know you’ll adore it and we promise that’s not the Champagne talking, it’s simply the truth!

Prep time: 10 minutes

Cook time: 25 minutes

Serves 6



In a small saucepan, combine the Champagne, vinegar, and shallots. Bring the mixture to a boil and reduce to about 2 tablespoons, about 10 minutes.

Note: You can strain out the shallots for a finer looking sauce if desired.

Remove the pan from heat and whisk in 2 tablespoons of butter. Return the pan to a very low heat and quickly whisk in the remaining butter, one cube at a time, until thick and creamy.

Remove from the heat, stir in the dill, lemon zest, lemon juice, cayenne, ½ teaspoon of salt, and several grinds of pepper. Taste and adjust seasoning. Cover and keep warm while you cook the fish.

Ingredients:

1 cup dry Champagne
1 tablespoon white wine vinegar
1 large shallot, minced
4 ounces cold unsalted butter, cubed
¼ cup fresh dill leaves, plus more for garnish
2 teaspoons finely grated lemon zest, plus more for garnish
2 teaspoons fresh lemon juice
pinch cayenne pepper
Kosher salt and freshly ground pepper, to taste

Six 7 ounce boneless, skinless fillets of turbot or sole
6 tablespoons butter