



Roasted cod with beurre blanc from “Butter: A Celebration”, by, Olivia Potts

Chérie's note: Any white fish with mild flavor pairs nicely with beurre blanc.

- 2 cod fillets
- 8 tablespoons butter, 1 melted, 7 cold and cubed 1/2-inch in size
- 1/2 of a lemon
- 1 shallot, diced
- 1.5 tablespoons white wine
- 1.5 tablespoons white wine vinegar
- 1 tablespoon of cream

1 Preheat oven to 180 degrees Celsius and line a baking sheet with tin foil.

2 Place cod fillets, skin side down, on the tin foil, brush with melted butter, a spritz of lemon, and season with fine salt. Bake for 12 minutes.

Chérie's note: I did not convert Celsius to Fahrenheit properly (oops). The result: a perfect medium-rare fish. At 350 degrees Fahrenheit, check after about 6 minutes. If you're not sure whether it's done, taste a small piece and observe its texture. You can always cook longer, but you can't rewind time. As Francis Mallmann once said, "There is nothing more sad than an overcooked fish."

3 Meanwhile, make the beurre blanc. In a small saucepan over medium heat, cook the shallot, white wine, and white wine vinegar together until the liquid has almost completely evaporated.

4 Add the cream to the shallot and wine reduction and cook for another 30 seconds. Start adding the butter one cube at a time whisking rapidly. **Don't stop whisking!** As one cube begins to melt and disappear, add the next. The sauce should thicken and turn opaque. Once all the butter has been added,

sieve out the shallot, serve the cod, and spoon the beurre blanc over.

Chérie's note: I assume shallots were removed because they might overpower. Try a taste to see how much bite there is and consider removing only if too strong. Butter-soaked shallots could be saved for eggs, potatoes, or vegetables.

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