
Sherry Cream Sauce 1.0

From the Kitchen of Brett Broussard

2 tablespoons butter

1/3 cup shallots

1/3 cup sherry (Pedro Jimenez)

1 1/2 cups cream

1/2 cup parmesan cheese

1 teaspoon saffron

1 teaspoon lemon zest

Melt butter over medium heat. Add shallots and saute for 3-4 minutes. Add sherry and reduce by half or until syrup consistency. Add cream and saffron and continue to cook and reduce for an additional 3-4 minutes. Turn off heat and add cheese and lemon zest.
