

# Ferraro's Cucina

## Lemon Herb Butter Sauce



### Ingredients

1/4 cup **Butter**

2 **Shallots** (finely chopped)

1 cup **Heavy Cream**

1 cup **White Wine**

Juice of 1 **Lemon**

1 cup **Fish or Chicken Stock**

**Fresh Parsley, Oregano, Basil**  
(finely chopped)

### Preparation

- Place the butter into a pan.
- Add heavy cream, white wine, lemon juice and stock.
- Bring to a boil then let simmer to reduce by half.
- Strain into a fine sieve.
- Season to taste

