

Dijon Cream Sauce

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

This sauce is a good base for many other sauces. Try adding fresh tarragon or basil and serve it with chicken, fish or even pasta. Get creative with it and add your own touch.

Dijon cream sauce can be prepared in advance and kept warm in a baine marie.

This sauce is also nice with delicate herbs such as fresh tarragon or chives. You could even add things like fresh pesto or sauteed mushrooms and turn it into a completely different sauce. This versatile cream sauce goes well with chicken, pork, fish and even pasta.

Making the Cream Sauce

To start the sauce, finely mince the shallots. With the pan on medium heat, melt the butter and then briefly sweat the shallots. Next add the white wine and let reduce. Once only a few tablespoons of the liquid remains, the cream can be added.

Whisk the sauce and bring to a gentle simmer. Let the cream reduce by at least half, which should take about 10 to 15 minutes. Once done, the sauce should be thick enough to coat the back of a spoon. To finish the sauce, add the Dijon mustard and taste for seasoning.

Step 1: Making the Cream Sauce

- 2 tbsp finely chopped shallots
- 2 tbsp unsalted butter
- 1/4 cup white wine
- 2 cups heavy cream
- 1 tbsp Dijon mustard
- 1/8 tsp sea salt
- 1/8 tsp ground white pepper