

# Creamy Lemon Sauce

1 lemon (zest and juice)  
3 1/2 ounces of heavy cream  
4 Tbs of butter  
1 shallot, finely chopped  
1 clove garlic, grated  
3 1/2 ounces of dry white wine  
Pinch Salt and Cyanne pepper to taste  
Pinch of Sugar to taste  
Fresh parsley, chopped (optional)

Melt the butter in a saucepan over medium heat. Add the finely chopped shallot and sauté until translucent. Pour the white wine into the saucepan and let it reduce by half.



Stir in the heavy cream and mix well. Let it cook on low heat for 2-3 minutes. Grate the zest of the lemon and squeeze it to extract the juice. Add the lemon zest and  $\frac{3}{4}$  of the juice; season with salt, pepper, and sugar to taste. Add more lemon if needed and season accordingly. Slowly cook over medium-low heat until the sauce thickens.

Be careful not to over-boil, or the sauce will break and become grainy.

Pour this warm lemon sauce over your cooked fish.