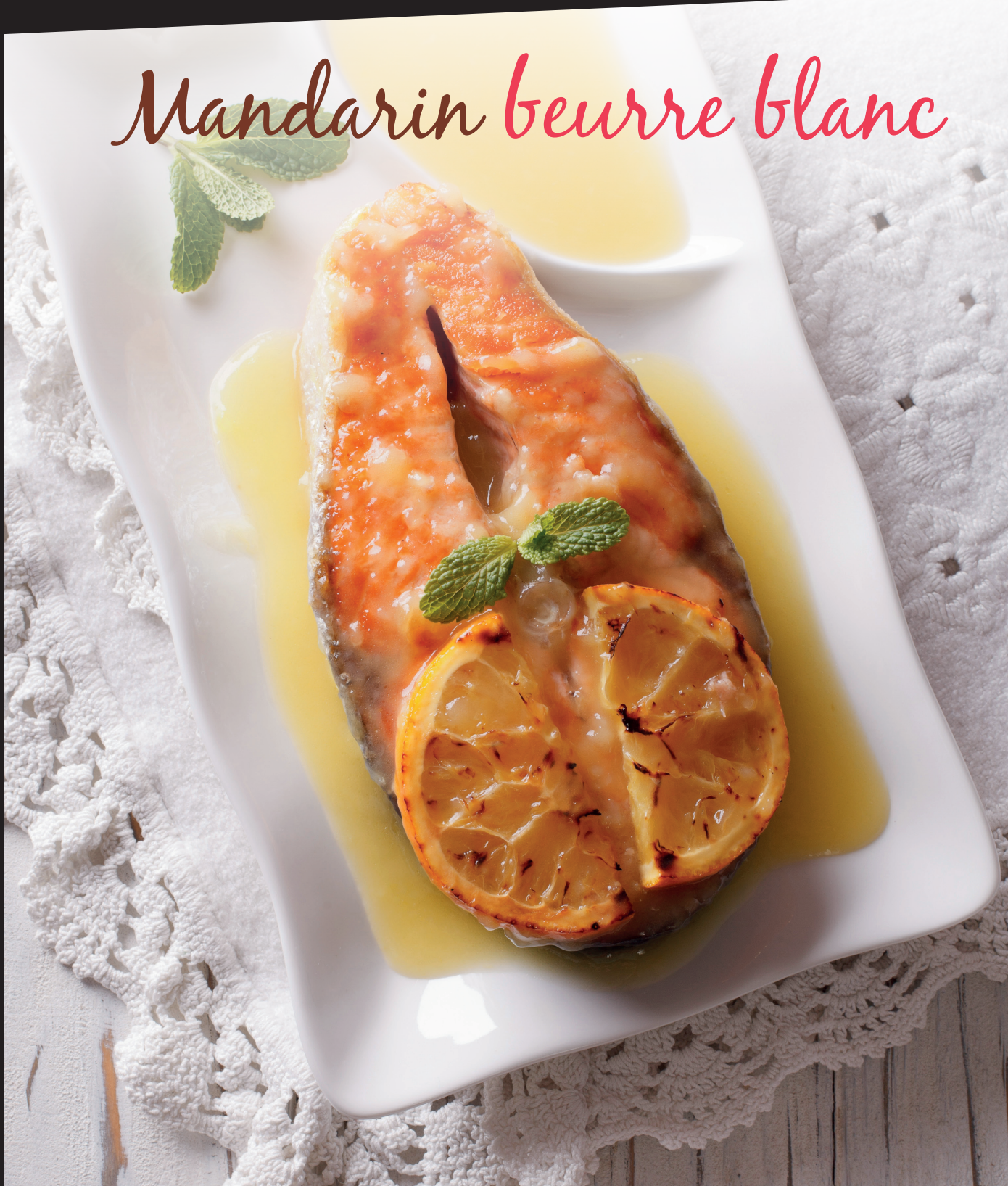


Mandarin beurre blanc



LÉONCE BLANC MANDARIN PURÉE



Pouch
1 kg





Ingredients

Finely chopped shallots	30 g
Dry white wine	50 g
 Léonce Blanc mandarin purée	200 g
Unsalted butter	250 g
Freshly ground pepper and salt	

In a saucepan over a low heat, **COOK** the shallots and the white wine. **ADD** the mandarin purée, bring to the boil and reduce by a third.

Off the heat, **BLEND** adding the diced butter and **SEASON**.



Serve with a lightly grilled red mullet fillet and crushed potatoes with olive oil.