



White Wine and Garlic Dream Cream

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

3

Description

This white wine cream sauce with butter and garlic has amazing flavors that will impress any guest. Don't even bother making the usual boring alfredo. Try this sauce and you'll never go back. One can never go wrong with white wine and garlic blended into a thick creamy peppery sauce.

Ingredients

- - 1 tablespoon butter - 3 large shallots
- sliced thinly - 4 cloves garlic
- chopped - 1 ½ cups white wine - ground white pepper to taste - ¾ cup heavy cream at room temperature - 1 lemon
- juiced - salt to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a medium saucepan over low heat. Cook and stir shallots in butter until translucent and tender
2. 2 to 3 minutes. Stir in garlic; cook until tender and aromatic
3. about 1 minute. Dotdash Meredith Food Studios Stir in 1 cup white wine
4. increase heat to high
5. and bring to a boil. Add remaining 1/2 cup wine; boil for 10 minutes
6. then reduce heat to medium-low. Season with white pepper. Dotdash Meredith Food Studios When sauce is no longer boiling
7. slowly stir in cream
8. lemon juice
9. and salt. Simmer until thickened
10. 3 to 5 minutes. Dotdash Meredith Food Studios