

DARK RUM BEURRE BLANC BASE

2/27/2025

YIELD: 6 cups

SHELF LIFE: 7 Days

EQUIPMENT: Gloves, liquid measuring cups, scale, 10 quart sauce pot with long handle, whisk, rubber spatula, 1gal. measuring pitcher, stock pot, 1/6 pans with lids

AMOUNTS

INGREDIENTS

2 cups	Cruzan Black Strap Rum
8wz	Dark Brown Sugar
3 TBL	Steen's Cane Vinegar
1 quart	Heavy Cream

PROCEDURE

1. Measure the rum to sauce pot and light with stick lighter.
NOTE: Do not disturb until the flames have completely extinguished.
2. Add the brown sugar and cane vinegar to the sauce pot, whisk until the brown sugar is fully incorporated.
3. Add heavy cream to the sauce pot, whisk until the heavy cream is fully incorporated.
4. Place the sauce pot over high heat, and bring to full boil.
NOTE: Do not allow to over boil.
5. Remove the pot from heat, and pour the sauce into a 1 gallon measuring pitcher. Use the rubber spatula to scrape the sides of the pot.
NOTE: IF the sauce yields more than the specified 6 cups, return the sauce back into the pot and continue to reduce.
6. Build an ice bath in a stock pot, and place the measuring pitcher inside.
NOTE: Ensure that ice completely surrounds the measuring pitcher, but DO NOT allow the ice get into the sauce.
7. Once completely cooled, transfer the sauce from the measuring pitcher to 1/6 pans, cover with lids and store refrigerated.
8. Label, Date, and Rotate.



C: Dark Khaki color

T: Heavy cream flowability

F/A: Sweet, cream, brown sugar

HR: 1/6 pan with lid; refrigerated.

SL: 7 days