

Bordelaise Truffle Sauce |

Recipe for 4 servings

Description

Sauce with character, very good for lamb or duck

Note

The quality of your veal stock and the red wine (not too expensive either) will make the difference.

Ingredients

Red wine sauce, burnt shallots

- 50 Gr Chopped shallot
- 125 Ml Red wine
- 200 Ml Veal stock
- 4 Unit(s) Shallot
- 4 Sprig(s) Thyme

Preparation

- Preparation time **30 mins**
- Preheat your at **0 F°**

Setting up

Reduce your veal stock (brown) by half, to obtain a demi-glace.

Peel and finely chop a shallot (for the sauce), the others cut them only on their length (burnt shallots).

Shallot sauce

Sauce

In a saucepan, brown the chopped shallot, once translucent, deglaze with the red wine (e.g. Cahors), let it reduce almost to dryness. Moisten with the demi-glace, once a nice boil is obtained, lower the heat and let it reduce 2 to 3 minutes. Adjust the seasoning with salt and pepper.

Burnt Shallot

In a hot frying pan with olive oil, place the shallot halves inside the pan. Add a knob of butter and the sprigs of thyme.

The shallots will brown, lower the heat slightly to confirm them. Once tender, remove them from the pan. When ready to serve, use a flashlight to burn them on the surface.

Bon appétit!