



Recipe Service

HACO swiss

Recipe: **Burgundy Sauce**
a traditional red wine sauce

Product Group: Sauce Mixes – hot sauces

Serving size: 1 quart



Serving suggestion

Ingredients:

- 1 quart **“HACO Swiss” Supreme Espagnole Sauce Mix, #602** (alternatively: Supr. Demi-Glace, #633 or Supr. Brown Sauce Mix, #601)
- 3 oz shallots
- 3 oz button mushrooms (or cut offs)
- 1 oz butter
- 0,2 oz black pepper corns
- 1 twig thyme
- ½ piece bay leaf
- ½ quart red Burgundy wine
- some **“HACO Swiss” Supreme Belarom Seasoning for Meat, #504**

Mise-en-place (preparation):

- Prepare 1 quart of “HACO Swiss” Supr. Espagnole Sauce Mix (or alternative “HACO” sauce) according to directions
- chop shallots
- crush pepper corns
- cut button mushrooms into small dices

Directions:

Blend shallots, button mushrooms, pepper and spices into red wine. Bring to boil and reduce (thicken) to approx. 2 fl. oz. Add “Espagnole Sauce Mix” (or alternative “HACO” sauce) and let simmer for 5 minutes. Strain through a sieve, season to taste with “Belarom Seasoning for Meat”. Refine with butter flakes.

Serving suggestions:

Serve with grilled or sautéed beef