



SAUCE HACHÉE

INGREDIENTS

Serves 4

- 20 g butter
- 70 g onions (finely chopped)
- 30 g shallots (finely chopped)
- 2 button mushroom (finely chopped)
- 100 ml wine vinegar (white or red)
- 300 ml home style demi glace (or 500 ml brown stock reduce to 300 ml)
- 50 to 100 ml tomato coulis (italian passata)
- 1 tsp capers (finely chopped)
- 1 tsp gherkins (finely chopped)
- 1 tbsp cooked ham (finely chopped)
- 1 tsp parsley (finely chopped)
- Pinch of black pepper to season

MISE EN PLACE

Have the demi glace or reduced stock ready before you start.

Peel and finely chopped the vegetables as well as the capers, gherkins, ham and parsley.

SAUCE HACHÉE

METHOD

Melt the butter in a small saucepan over medium heat then add the onion, shallots and mushrooms. Cook gently on low heat for 5 minutes or until the onions are almost cooked.

When done, add the vinegar, bring to a light boil and reduce for 3 to 4 minutes.

Add the demi glace (or reduced stock) and the tomato sauce then bring to a light boil. Reduce on a light boil for 5 minutes or more until the sauce is thick enough to coat the back of a spoon.

Just before serving add the garnish of capers, gherkins, ham and parsley and serve immediately.