

## Green Peppercorn Sauce

Description:

Serving Size: 6 Liters

Categories: Sauces

Cost Per Liter	
\$	4.29

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	7/10/2012	CR
Revised:		



Amount	Measure	Ingredient	Preparation Method	Product No.
0.250	kg	Shallots	sliced	20-100000864
0.150	kg	Thyme, fresh	chopped	20-100000886
0.125	lt	Vegetable oil		20-100001608
0.010	kg	Black peppercorns	crushed	20-100001296
1.000	lt	Madeira		20-100001703
0.150	lt	Sherry vinegar		20-100014968
9.000	lt	Veal stock		50-100000008
0.500	kg	Green peppercorns		20-100001203
0.200	lt	Brandy		20-100001670
0.500	lt	Heavy cream		20-100000581

### Method of Preparation:

- Sweat the shallots in a pan with a little oil until soft, add thyme, peppercorns, madeira and sherry vinegar, reduce by 2/3rds.
- Add the veal stock, bring to a boil and skim.
- Simmer and reduce to the required consistency.
- Season to taste and strain.
- In a separate pan place the peppercorns and heat to evaporate the brine.
- Add the brandy.
- Add in the madeira sauce, bring to a boil and add in the cream.
- Bring back to a boil and season to taste.