

Mushroom Veloute

Description:

Serving Size: 1.2 Liters

Categories: Sauce

Cost Per Liter	
\$	7.27

Action	Date	Initials
Created	8/16/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
0.150	kg	Dried mushrooms		20-100001201
0.600	lt	Water		
0.090	lt	Olive oil		20-100001607
0.300	kg	Shallots	chopped	20-100000864
0.450	lt	White wine		20-100001689
0.900	lt	Chicken stock	see recipe	50-100000046
0.300	lt	Heavy cream		20-100000581

Method of Preparation:

- Boil the dried mushrooms in the water for 10 minutes.
- Lift the mushrooms out of the stock. Reserve
- Strain the stock through a cheesecloth. Reserve
- Heat the olive oil in a pot and sweat the shallots.
- Add in the mushrooms and sauté for a few minutes.
- Add in the reserved mushroom cooking water with the wine and reduce by half.
- Add the chicken stock, bring to a boil and simmer, again reduce by half.
- Finally add in the cream, bring to a boil and cook lightly for a couple of minutes.
- Pass the sauce through a muslin cloth into a container and use as recipe directs