

Newburg Sauce

Description:

Serving Size: 10 LT

Categories: Sauce

Cost Per Liter	
\$	5.70

Action **Date** **Initials**

Created: 8/3/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
10	kg	Lobster bodies		20-100015834
0.25	lt	Vegetable oil		20-100001608
0.665	kg	Onions	chopped	20-100000835
0.335	kg	Carrots	chopped	20-100000811
0.335	kg	Celery	chopped	20-100000813
0.040	kg	Garlic	peeled, smashed	20-100000817
0.275	kg	Tomato paste		20-100001217
1.000	lt	Sherry		20-100001683
15.000	lt	Lobster stock	see recipe	50-100000050
1.000	ea	Bouquet garni	see recipe	50-100000045
0.030	kg	Black peppercorns		20-100001296
0.300	kg	Butter		20-100001601
0.003	kg	Cayenne pepper		20-100001272

Method of Preparation:

- Put the oil in a brat pan with the lobster bodies and begin to sauté.
- When the shells start to change color add the onions, carrots and celery. When they start to brown add the garlic. Allow to caramelize.
- Stir in the tomato paste and cook out, deglaze with the sherry and reduce by 2/3.
- Add lobster stock, peppercorns, and bouquet garni. Bring to a boil, reduce to a simmer and let reduce to 10 liters
- Strain, add a pinch cayenne and stir in the butter "Monter au beurre"