

Spiked Red Pepper Coulis

Description:

Serving Size: 1 Liter

Categories: Sauce

Cost Per Liter	
\$	2.47

Action **Date** **Initials**

Created: 8/6/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.030	lt	Olive oil		20-100001607
0.014	kg	Garlic	chopped	20-100000869
0.014	kg	Shallots	chopped	20-100000864
1.000	kg	Red bell peppers	peeled, seeded, chopped	20-100000841
0.120	lt	White wine		20-100001689
0.300	lt	Chicken stock		50-100000046
0.014	kg	Chili flakes		20-100001274

Method of Preparation:

- Heat the oil over medium heat and sweat the garlic, chilies and shallots until they are tender.
- Add the peppers and continue to sweat until they are very tender.
- Deglaze the pan with the wine and let the wine reduce until nearly cooked away.
- Add the stock and chili flakes and simmer until reduced by half.
- Puree the sauce in a food processor or blender until very smooth.
- Taste and adjust the seasoning, especially the chili, should be spicy