

Bordelaise Sauce CS

Introduction

Bordelaise sauce is a classic French red wine sauce traditionally served with beef, originating from the Bordeaux region. In this recipe, **SHO - Concentrated Dark Stock** is used as a flavor enhancer, reinforcing the deep umami backbone of the sauce while shortening the traditional reduction time. The UVP of SHO in this preparation lies in its ability to deliver long-cooked depth, consistency, and richness without extended simmering.

Recipe Details

Yield/Servings: 10 servings (Approx. 66 g per serving)

Allergens: Milk, Sulphites

Prep Time: 10 minutes

Cook Time: 45 minutes

Total Time: 55 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Concentrated Dark Stock	40
Chopped Shallots	250
Bay Leaf	0.1
Thyme Leaves	1
Peppercorns	2
Red Bordeaux Wine	1000
Duck Fat	50
Butter	150
Corn Starch	6
Water	16

Instructions

1. Finely chop the shallots. Add them to a saucepan with the duck fat, bay leaf, thyme, and peppercorns.
2. Cook gently over medium heat until the shallots become soft and translucent without browning.
3. Deglaze the pan with the red Bordeaux wine, scraping the base to release all caramelized flavors.

4. Reduce the wine by half over steady heat to concentrate flavor.
5. Strain the reduction through a fine sieve and return the liquid to the saucepan.
6. Whisk in the cold, cubed butter gradually to emulsify the sauce.
7. Finish by incorporating **SHO - Concentrated Dark Stock** and adjust seasoning if required.

Tips and Notes

- Mount the butter off the heat to maintain a stable emulsion.
- Serve with grilled beef, duck, or roasted root vegetables.
- The sauce can be held warm gently but should not be boiled after emulsification.