

Chasseur Sauce

REF:

Serves 4

Cuisine: French

Preparation Time: 10 Minutes

Cooking Time: 30 Minutes

Ingredients

100g Butter, half of it chilled and diced
200g Button mushrooms, wiped and finely sliced
40g Shallot, finely chopped
400ml Dry white wine
400ml Veal stock
1 tbsp Snipped flat-leaf parsley
1 tsp Snipped tarragon
Salt and freshly ground pepper

Method:

1. Melt the non-chilled half of the butter in a shallow pan, add the mushrooms and cook over a medium heat for 1 minute. Add the shallot and cook for another minute, taking care not to let it colour.
2. Tip the mushroom and shallot mixture into a fine-meshed conical sieve to drain off the cooking butter, then return to the shallow pan. Add the white wine and let it bubble over a medium heat until reduced by half.
3. Pour in the veal stock and cook gently for 10-15 minutes until the sauce has reduced and thickened enough to lightly coat the back of a spoon.
4. Take the pan off the heat and whisk in the remaining butter, a piece at a time along with the snipped herbs. Season to taste with the salt and pepper. The sauce is now ready to serve.