



## *Red Wine Sauce*

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**REF:**

**Serves 4**

**Cuisine: British**

Preparation Time: 5 Minutes

Cooking Time: 30 Minutes

**Ingredients:**

1 Banana shallot, peeled and finely chopped  
3 Juniper berries, crushed in a pestle & mortar  
150ml Red wine  
50ml Ruby port  
500ml Brown chicken stock  
2 tsp Softened butter  
2 tsp Plain flour  
15g Dark Chocolate (70% cocoa solids)  
1 tbsp Olive oil  
Pared strip of orange zest  
Sprig of thyme  
Salt and freshly ground black pepper

**Method:**

1. Heat the olive oil in a saucepan over a medium heat.
2. Add the shallot (plus any venison trimmings you may have left over) and fry for 2-3 minutes.
3. Deglaze with the wine and port then reduce to 2-3 tbsp.
4. Add the juniper berries, orange zest, 1 thyme sprig and the stock. Bring to a simmer for 10-15 minutes to reduce it a bit and for the flavours to infuse.
5. Skim off any scum that rises to the surface with a spoon or ladle.
6. Taste for flavour and adjust seasoning if necessary.
7. Strain through a fine sieve, discard the aromatics. Wipe out the pan and return the sauce.
8. It should be lightly syrup consistency. It can be thickened if necessary with the mixed butter and flour – add a tsp at a time and melt it in and stir to get what you want.
9. Set the sauce aside. Chop the chocolate.
10. When ready to serve, add the chocolate to the sauce and very gently reheat it, whisking to melt the chocolate. Don't let it simmer or it will split.

**To Serve:**

Serve on the side or spoon over.

**Chef's Notes:**

This is an Autumn/ Winter sauce and is especially nice with Loin of Venison or Racks.