



Champagne Sauce

Serves 4

This is a wonderful light sauce for poached or steamed fish.

INGREDIENTS

6 fresh white mushrooms, sliced thin
2 shallots, sliced thin
1 tbs fresh thyme, chopped
2 or 3 sprigs of fresh parsley
1 bay leaf freshly ground black pepper to taste
1 tsp of butter
250ml champagne
250ml **Karimix Chicken Stock***
150ml thick fresh cream
1 tbs cognac

*Dilute **Karimix Chicken Stock*** concentrate to required amount

METHOD

1. Melt the butter in a saucepan with the black pepper over a medium-low heat. Stir in the mushrooms, shallots, parsley, bay leaf, and thyme for about 3 minutes.
2. Pour in the champagne and reduce by half. Add the **Karimix Chicken Stock** and reduce to a syrupy consistency.
3. Blend in the cream and cook gently until it boils, usually about 15 minutes. Once it reaches the desired thickness, strain the mixture and transfer it to another saucepan. Taste and adjust the seasonings to taste.
4. You may want to whisk in a little more butter and blend in for a richer flavour.
5. Remove the sauce from the heat and add the cognac just before serving. The cognac can be optional but it is used to enhance and bring out all the flavours in the sauce.