Gel of sauce blanc



Ingredients

450 g

- 35 g Bresc Shallot chopped
- 10 g Bresc Beemster garlic puree
- 3 dl white wine
- 1.5 dl fish glace
- 2 dl water
- 3 dl cream
- 100 g cold butter
- salt and pepper
- 40 g gelcrema

Preparation method

For the sauce, boil the wine with the garlic and shallot and add the glace, cream and water. Reduce until the required flavour has been acquired. In the meantime, cut the cold butter into cubes. Thicken the sauce with the butter, then season. Take 500 g of the sauce and mix the gelcrema into it with a stick mixer (or thermoblender) until it is a jelly-like substance.

Used bresc products



Bresc Chopped shallot 1000g



Bresc Dutch garlic Beemster garlic puree 450g

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