Choron sauce



Ingredients

0,5 l

- 30 g Bresc Shallot chopped
- 3 dl white wine
- ½ dl tarragon vinegar
- 10 g Bresc Strattu di pomodoro
- 4 g tomato puree
- 1 bay-leaf
- 3 egg yolks
- 100 g butter
- salt and pepper

Preparation method

Braise the shallots until almost transparent and then add the vinegar and the wine. Add the pepper, bay-leaf and half the tarragon. Reduce to a third of the liquid, strain it and then allow it to cool (vinegar reduction). Clarify the butter.

Beat the yolks with vinegar reduction on a very low heat or au bain-marie until the yolks are cooked and the mixture is fluffy. Thicken with the melted butter and season with salt and pepper. Next, stir in the strattu di pomodoro, tomato puree and the remaining tarragon.

Used bresc products



Bresc Chopped shallot 1000g



Bresc Strattu di pomodoro 450g

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