

## Grand Veneur Sauce / Hunter Sauce gluten-free

CF004-01.25

### PEKTOS TOMATO FIBER TF 25 C

	[g or ml]	approx. [%]
<b>PEKTOS Tomato Fiber TF 25 C</b>	<b>15.00</b>	1.75
Carrots, Onion, Shallots: 50g each	150.00	17.45
Olive oil	20.00	2.30
Butter	60.00	7.00
Corn flour	15.00	1.75
Red wine	500.00	58.00
Red wine vinegar	50.00	5.80
Bay leaves	2 pcs.	
Thyme	1 branch	
Red currant jelly	50.00	5.80
Salt, pepper	to taste	
<b>TOTAL approx.</b>	860.00	100.00
<b>Yield approx.</b>	600.00	

#### Process:

1. Use a Thermomix®.
2. Add the peeled and chopped vegetables to the bowl. Chop for 5 seconds, speed 5. Scrape down the sides of the bowl.
3. Add the olive oil, and simmer for 10 minutes, in reverse, speed 3.
4. Add half the butter and the corn flour. Cook for 3 minutes at 100°C, speed 3, in the normal direction.
5. Add **Tomato Fiber TF 25 C**, red wine, vinegar, and the herbs to the bowl. Reduce for 20 - 30 minutes, in reverse, 100°C, speed 3, with the beaker removed from the lid.
6. Season with salt and pepper, remove the bay leaves and thyme sprig.
7. Add the remaining butter and red currant jelly. Mix by heating to 90°C for 3 minutes, speed 3.



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The described formulation is recommended and was developed and tested in the PEKTOS AG laboratory. Since product preparation can vary widely among customers, we do not guarantee the applicability of this information or the suitability of our products in every situation. Sometimes, it may be necessary to adapt instructions. Compliance with the food law is the responsibility of the customer.