



## Espagnole

Yield: About 3 cup

### Ingredients

Sachet Ingredients: can just be added to the pot if straining

1 bay leaf

1/2 teaspoon dried thyme

3 to 4 fresh parsley stems

7 to 8 whole black peppercorns

1-ounce clarified butter

1/2 cup onions (diced)

1/4 cup carrots (diced)

1/4 cup celery (diced)

1-ounce all-purpose flour

3 cups brown stock (i.e. beef stock)

2 tablespoons tomato purée

### Directions

1. Cook carrot and onion in butter in a 3-quart heavy saucepan over moderate heat, stirring occasionally, until golden, 7 to 8 minutes.
2. Add flour and cook roux over moderately low heat, stirring constantly, until medium brown, 6 to 10 minutes.
3. Add hot stock in a fast stream, whisking constantly to prevent lumps, then add tomato purée, garlic, celery, peppercorns, and bay leaf and bring to a boil, stirring.
4. Reduce heat and cook at a bare simmer, uncovered, stirring occasionally, until reduced to about 3 cups, about 45 minutes.
5. Pour sauce through a fine-mesh sieve into a bowl, discarding solids.

### Derivatives

Demi-glace: Half Brown Stock, half espagnole

Sauce Aux Champignons: Add to Demiglace 4 oz of caramelized mushrooms (degazed with cognac), heavy cream and pepper to taste

Bourguignonne: red wine with onions and shallots added

Cajun Espagnole: Cook Roux to almost burnt. Replace Carrots with Bell Peppers to create the 'holy trinity' – Used in Gumbo and Jambalaya

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Sauce Robert: 1/2 teaspoon sugar, 1 teaspoon lemon juice, 2 tablespoons butter, 1/2 cup onions (chopped), 1 cup white wine, 1 quart demi-glace, 2 teaspoons dry mustard

Combine sugar and lemon juice and stir until the sugar is dissolved. In a heavy-bottomed saucepan, melt butter and cook onions over medium heat until soft and translucent. Add [wine](#). Bring to a boil, then lower the heat and continue simmering until the liquid has reduced by two-thirds. Add demi-glace, then lower heat to a simmer and reduce for about 10 minutes. Strain through a mesh strainer. Add mustard and the sugar-lemon mixture and mix well. Serve immediately.