

Wild Mushroom Brandy Sauce

(makes approx. 16 oz.)

- 1/2 cup Dry Wild Assorted Mushrooms (rehydrate in warm water)
- 1 tbsp. Clarified Butter
- 2 tbsp. Chopped Shallots
- 1 tsp. Fresh Thyme
- 1/4 cup Brandy
- 8 oz. Bonewerks Culinarte Demi Glace de Veau Elite
- 4 oz. Heavy Cream
- Salt and Pepper, to Taste

SAUTE shallots in clarified butter in a sauce pan. Cook until translucent. Add in the rehydrated wild mushrooms and fresh thyme. Season with salt and pepper. Add in the brandy and let reduce for 5 minutes.

STIR in Bonewerks Culinarte Demi Glace de Veau Elite and heavy whipping cream; simmer for 3 minutes. Season to taste with salt and pepper.