

Porcini Mushroom and Port Sauce

Great with steaks, Venison & game

Ingredients

- 200g Pancetta – chopped
- 2 sprigs fresh Thyme - chopped
- 2 sprigs fresh Tarragon - chopped
- 1 Bay leaf
- ¼ Handful Black peppercorns - cracked
- 6 shallots – chopped
- 2 garlic cloves – chopped
- 240g mushrooms – sliced
- 50g Dried Porcini mushrooms – soaked in boiling water for 15 minutes – then chopped
- 300ml Port
- 750ml beef, veal or chicken stock
- 50ml Cognac
- 50g unsalted butter
- 2 tbs Olive oil
- 2 tbs redcurrant jelly
- 1 tbs tomato purée
- Dash Worcestershire sauce



Method

1. Sauté shallots and garlic in olive oil
2. Add tomato purée and cook out for 3 mins
3. Add Port and Brandy and reduce by half
4. Add all mushrooms, herbs, redcurrant jelly and Worcestershire sauce
5. Add stock and reduce by half
6. Add butter and thicken with cornflour or fresh double cream if necessary



If you add cream, no more than 100mls and simmer until thickened

Tried and tested by the Onecall Hospitality tasting team.

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