

FRENCH STEAK SAUCE

Code: 2059

My delicious version of a classic french red wine sauce, traditionally named a bordelaise, after the Bordeaux region of France that is famous for its red wine. The sauce is made with Shiraz, veal and beef glace, onions and classic herbs and spices. I love whisking in a knob of butter just before serving.

Magnifique!



Primary Use



Secondary Use



Recipe suggestions:

- * Red wine risotto
- * Cassoulets
- * Coral trout with mussels leeks and carrots
- * Spatchcock coq au vin with parsnip puree
- * Cottage pie
- * Lamb ragu

No added sugar, preservatives or additives

Gluten Free

Units per carton: 6 (1kg each)

Shelf life: 120 days

Allergen Statement: Contains milk & egg

Storage instructions: Refrigerate at or below 5C

INGREDIENTS: Beef Stock [Australian beef bones & meat, water, onions, carrots, celery, onion paste, tomato paste, herbs and spices], Red Wine 32%, Tapioca Flour, Onion, Mushroom, Canola Oil, Butter (milk), Tawny Port, Balsamic Vinegar, Salt, Garlic, Yeast Extract, Black Pepper, Thyme, Tarragon.

NUTRITION INFORMATION

Servings per pack 16.6

Serving size 60g

	Average Qty per serve		Average qty per 100g	
Energy	273	kJ	455	kJ
Protein	1.6	g	2.6	g
Fat, total	2.8	g	4.7	g
Saturated	1	g	1.6	g
Carbohydrate	5	g	8.4	g
Sugars	0.7	g	1.2	g
Sodium	217	mg	362	mg
Dietary Fibre	0.2	g	0.3	g



Spatchcock coq au vin
with parsnip puree