



Posted on 10 October 2012
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Italian Sauce

Ingredients

2-1/2 tablespoons butter
2 tablespoons finely chopped onion
2 tablespoons finely chopped carrot
2 tablespoons finely chopped lean uncooked ham
1/2 teaspoon peppercorns
3 cloves
2 sprigs marjoram
3 tablespoons flour
1 cup Brown Stock
1-1/4 cups white wine
1 clove garlic
2 teaspoons finely chopped parsley

Preparation

- 1 Brown butter in a sauce-pan, add onion, carrot, ham, peppercorns, cloves and marjoram, and cook for five minutes.
- 2 Add flour and stir until flour is well browned
- 3 add gradually stock and wine, strain, add garlic and simmer five minutes.
- 4 Remove garlic and pour into a gravy boat for serving.

Cooks Note

This sauce is fabulous with baked trout or seabass
