

Caramalized Floc de Gascogne sauce

A recipe for 6 people, a caramelized sauce that will go with many meats, red, or white, according to individual tastes

Ingredients:

200g of sugar

10cl of water

0.50cl of chicken stock

1 glass of Floc de Gascogne Rouge

1 knob of butter

Preparation:

In a saucepan over medium heat, pour in the sugar and water and melt until brown. Then pour the Floc de Gascogne and mix gently. Remove from heat and let stand 1 minute. Wet the chicken stock whisking until the sauce is smooth.

Tip:

Add a knob of butter at the end of preparation to have a very bright sauce. Cover your meat, serve hot!