

Brown sauce / Cream sauce

4 servings

25 g butter

2 tbsp wheat flour

4 dl water

1 dl cream

1.5 tbsp veal stock

1 tbsp Japanese soy

1 tbsp currant jelly, applesauce or lingonberry jam (can be omitted)

Melt the butter in a saucepan.

Add the flour and whisk it in. Brown the flour until light brown for a minute while stirring.

Add the broth a little at a time while stirring.

Add the soy sauce.

Add the cream.

Cook the sauce while stirring for at least 5 minutes over medium heat.

Season with salt and pepper.