

Red wine sauce

4 servings

2 shallots
1 carrot
1 clove garlic
1 tbsp tomato paste
— —

3 dl red wine
1 bay leaf
A few sprigs thyme
— —

2 tbsp veal stock
3 dl water
1 pinch white pepper
3 pinch salt
— —

Optionally 1 tbsp cornstarch for topping
Optionally a few drops of red wine vinegar
Salt
White pepper
25 g butter

Chop the onion and garlic. Dice the carrot.

Brown the onion and carrot in butter for a few minutes. Add the tomato paste and brown for a few more minutes so that the tomato paste is toasted.

Put the browned onion in a saucepan. Pour in the red wine and add the bay leaf and thyme.

Cook the sauce until it is reduced by about half.

Pour in the veal stock, water and white pepper. Cook for about 10 more minutes.

Strain the sauce.

If you want a thicker sauce, you can thin it out with a little flour mixed with water.

Season with red wine vinegar, salt and white pepper.

Gloss the sauce with the butter.