



Global Cuisine with a Conscience
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www.twocookscateringonline.com

ROASTED SHALLOT DEMI GLACE

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- 4 Shallots peeled and roasted or caramelized
- 2 Cups Veal Stock
- ¼ Cup Red Wine
- Salt and Pepper to taste
- 3 Tbsp. Butter

Procedure:

In a small saucepan reduce the wine and stock with the roasted shallots until desired consistency. Remove from heat and season to taste and whisk in the butter.

Serve with:

Hearst Ranch Filet Mignon - Farmer's Market Vegetable Risotto & Roasted Shallot Demi Glace



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*