

## **Sauce Making 102: Reductions, Demi-glaces and Wine Sauces!**

**Presented by Chef T. K. Clifford  
April 15, 2008**

Chef Clifford took us through the entire process of making a true demi-glace from scratch, all 3 days worth. He had examples of the delicious sauce in its various stages from the roasted meaty beef or veal bones to the final product – a thick, wonderful sauce with a deep, full, beefy flavor that pleasantly lingers in your mouth. The demi-glace was drizzled on pan seared rib-eyes – what a great dish! Of course the demi-glace would be equally wonderful on bison.

Next we learned the importance of whisking and using a double boiler when making the Hollandaise and Bernaise. The Hollandaise was served traditionally - over steamed asparagus; and the Bernaise topped the shrimp, but would have been equally suited to chicken.

But the crowning palate pleaser was the Sabayon (also known as Zabaglione in Italian)! This wonderful, thick, pale yellow sauce was also made in the double boiler, with careful attention the temperature of the sauce, and then immediately served over ice cream and fresh raspberries! Delicious!

Through out the evening, Randy Althage with Crystal Wine Cellar, was treating us to some delicious wines, and providing the appropriate wines for the dishes!

So, drag out those double boilers and instant read thermometers, set out some Marsala and Port for cooking and organic Frey Natural White from California for sipping, and you are set for a wonderful evening of cooking with wine!



