



Peppercorn & Rosemary Sauce

Serves 4-6

INGREDIENTS

25g butter
6 shallots, finely chopped
15g black peppercorn, cracked
5g fresh rosemary, finely chopped
500ml white wine
350ml **Karimix Vegetable Stock***

*Dilute **Karimix Vegetable Stock*** concentrate to required amount

METHOD

1. Sauté shallots, peppercorn, and rosemary in butter for 1-2 minutes or until shallots are translucent.
2. Add white wine and reduce by half.
3. Add **Karimix Vegetable Stock** and whisk until dissolved.
4. Add enough water to reach desired sauce and thickness, and stir in additional butter, if desired.
5. Serve over grilled fish, seafood, poultry, or vegetables.