



CHAMPAGNE CREAM SAUCE

Ingredients:

1 tbsp. olive oil

2 tbsp. shallot , minced

1 c. dry champagne

2-1/2 cups heavy cream (can use milk for less fat)

Wondra for thickening, mixed with cold water.

Directions:

1. In sauce pan, heat olive oil. Add shallot to sweat.
2. Add white wine and reduce to $\frac{1}{2}$. Add cream and bring to a boil
3. Thicken with Wondra to desired consistency. Season to taste.