CHRISTMAS SAUCES · RECIPE 1 OF 3

Christmas gravy

For stuffed pork loin

The secret of a Christmas dinner is the sauce. A thick, glossy gravy made with the juices of the stuffed pork loin and blended right in the pot.

INGREDIENTS

6 SERVINGS

- 30 g fat from the loin juices (or butter)
- 30 g flour
- 500 ml loin juices
- 1 sprig of rosemary
- Pepper to taste
- No salt: the juices already carry the salt from the loin

EQUIPMENT

KitchenAid hand blender

METHOD

1. Heat the fat, add the flour and stir for 2 to 3 minutes, until golden.
2. Add the hot juices little by little, whisking, and add the rosemary.
3. Cook over low heat for about 15 minutes, until thick.
4. Remove the rosemary and blend in the pot with the hand blender.

CHRISTMAS SAUCES · RECIPE 2 OF 3

Mushroom and red wine sauce

For beef tenderloin

Creamy, deep and full of forest flavor. The secret is dried mushrooms: blended with the wine until silky, then reduced with beef stock and a splash of cream.

INGREDIENTS

6 SERVINGS

- 15 g dried mushrooms (porcini or shiitake)
- 1 cup hot water
- 1 cup red wine
- 250 g button or portobello mushrooms
- 2 tablespoons butter and 1 of olive oil
- ½ cup chopped red onion
- 2 garlic cloves
- 3 sprigs of thyme
- 1 cup beef stock
- ½ cup cream
- Salt and pepper

EQUIPMENT

KitchenAid Pure Power blender

METHOD

1. Soak the dried mushrooms for 15 minutes and blend them with their water and the wine.
2. Brown the fresh mushrooms in a very hot pan and set half aside.
3. Sauté the onion, garlic and thyme, and add the blended mix. Reduce by half.
4. Add the stock and cook until thick. Finish with the cream.
5. Serve over the tenderloin with the browned mushrooms on top.

CHRISTMAS SAUCES · RECIPE 3 OF 3

Apple and ginger sauce

For chicken or turkey

Sweet and sour, spiced and fresh, with whole-grain mustard. Blended right in the pot, with no flour needed because the apple thickens it. Finished with bits of caramelized apple for texture.

INGREDIENTS

8 SERVINGS

- 4 green apples (3 for the sauce and 1 for the bits)
- 2 tablespoons butter
- ¼ cup chopped white onion
- 1 teaspoon grated fresh ginger
- 1 cinnamon stick
- 2 cloves
- 2 tablespoons honey
- ¾ cup unsweetened apple juice
- 1 tablespoon apple cider vinegar
- Zest and juice of 1 orange
- 1 tablespoon whole-grain mustard
- 1 pinch of salt

EQUIPMENT

KitchenAid hand blender

METHOD

1. Dice 1 apple with the skin on and sauté in butter with a little honey. Set aside.
2. In the same pot, sauté the onion and ginger in the rest of the butter.
3. Add the other 3 apples, peeled and chopped, the cinnamon, cloves, honey, apple juice, vinegar, orange and salt. Cover and cook for about 12 minutes, until the apple falls apart.
4. Remove the cinnamon and cloves, and blend in the pot with the hand blender.
5. Off the heat, stir in the mustard and the apple bits.
6. Serve warm over the chicken or turkey.