Saffron sauce

Anton Mosimann's Fish cuisine p. 205

1-cup fish stock

A few strands of saffron (HdeH more is available)

1/4-1/2 cup dry white wine (HdeH may replace with Noilly

Prat –white vermouth)

1 Tbs. cup Noilly Prat

1 small shallot, finely chopped

1 cup less 1/8 double cream (HdeH less)

2 tomatoes, blanched, skinned, deseeded and diced

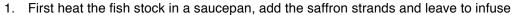
(HdeH can leave out if you wish)

2 tablespoons parsley, finely chopped

Salt, freshly ground pepper

4 sprigs of basil to garnish

½ tsp. butter (HdeH add some butter at last moment to give a velvety texture)



- In another saucepan, combine the Noilly Prat and while white wine with the shallot, and reduce by half by fast boiling
- 3. Add the fish stock and saffron and reduce to a quarter.
- 4. Then pour in the cram and simmer for 2 minutes.
- 5. Strain the sauce through a muslin or a fine sieve (HdeH no need), add the tomato dice and simmer for about 3 minutes more.
- 6. Stir the chopped parsley into the sauce and season to taste with salt and pepper.

NOTE: There are many variations on this basic sauce
Add chives (Anton Mosimann's Fish cuisine p. 161)
Celeriac, leeks and mustard (Anton Mosimann's Fish cuisine p. 154)

