



CREAM SAUCE WITH KAMPOT RED PEPPER

Servings: 6 | **Preparation time: 15 min.** | **Cooking time: 30 min.**

- 2 tbsp (30 ml) olive oil
- 3 small shallots
- ¼ cup (60 ml) Apple liqueur
(*Fine Caroline, Michel Jodoin*)
- ¾ cup (180 ml) chicken stock
- ¾ cup (180 ml) heavy cream (35%)
- 2 tbsp (30 ml) freshly ground
Kampot red pepper
- 1 tbsp (15 ml) butter
- A pinch of Fleur de sel

1. Let shallots simmer 1 to 2 minutes in the olive oil, making sure they do not get golden.
2. Add the apple liqueur and reduce until almost all liquid has evaporated.
3. Add chicken stock and let reduce to half.
4. Blend in cream and very gently simmer for 10 minutes.
5. When texture is rich and creamy, add Kampot pepper and remove from heat.
6. Blend in butter and salt.
7. Serve over chicken or veal prime rib.

NOTE | *Pepper should never be added during active cooking, as heat will erase all traces of its subtle aromas.*