



## Recipe Service

**HACO** swiss

Recipe: **Brown Mushroom Sauce**  
*a delicious sauce for all kinds of meats*

Product Group: Sauce Mixes – hot sauces

Serving size: 1 quart



Serving suggestion

### Ingredients:

1 quart **“HACO Swiss” Demi-Glace dark “Classique”, #631**  
1 oz Butter  
2 oz Onions  
0.5 oz Garlic  
9 oz Button mushrooms  
1 oz Leek  
1 oz Carrots  
1 oz Celery  
to taste Thyme, Cayenne Pepper  
to taste **“HACO Swiss” Supreme Hacomat Seasoning Powder, #513**

### Mise-en-place (preparation):

- Prepare 1 quart of “HACO swiss” Demi-Glace “Classique” according to directions
- chop onions and garlic
- slice button mushrooms
- cut leek, carrots and celery to a Brunoise

### Directions:

Sauté chopped onions, garlic, leek, carrots and celery in butter. Add sliced mushrooms and sauté as well. Blend sautéed vegetables with Demi-Glace “Classique” and season to taste with spices and Hacomat Seasoning Powder.

### Serving suggestions:

Can be enriched with spirits such as Madère, Porto etc.