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**HACO** swiss



## Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

### Ribeye With Rosemary Brown Sauce

Serves 4

- 4 ribeye fillets (about 200g)
- Sliced carrot and zucchini, blanched, for serving
- Deep-fried shredded carrot, for garnishing
- Salt and freshly ground pepper, to taste

#### Rosemary Brown Sauce

- 80g **Haco Classic Demi-Glace**
- 2g **Haco All Purpose Seasoning**
- 1g dried rosemary
- 800ml lukewarm water
- Salt and freshly ground pepper, to taste

- For the rosemary brown sauce: Mix the **Haco Classic Demi-Glace**, **Haco All Purpose Seasoning**, dried rosemary and 800ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and season to taste with salt and freshly ground pepper.
- Season the ribeye fillets with salt and freshly ground pepper and set aside for 30 minutes. Heat a griller until hot and grill the seasoned ribeye fillets until desired doneness.

#### Alternative cooking method:

- Place the **Haco Classic Demi-Glace**, **Haco All Purpose Seasoning**, dried rosemary and 800ml lukewarm water into a bowl and microwave on high heat for about 5 minutes. Remove and stir well, return to the microwave oven on high heat for another 3 minutes. Season to taste with salt and freshly ground pepper.
- In the absence of a stove, substitute the ribeye with an appropriate pre-cooked meat.

#### To serve:

- Place the sliced carrot and zucchini onto each serving plate and top with a grilled ribeye fillet. Spoon the rosemary brown sauce over and garnish with the deep-fried shredded carrot.