

Red Wine Jus



INGREDIENTS

- 125ml dry red wine
- 125ml beef stock
- 2 tablespoons of butter
- 2 cloves of garlic
- 1 sprig of fresh rosemary
- Salt and pepper to taste

METHOD

Step 1 - Melt the butter in a small saucepan over a low heat.

Step 2 - Crush 2 garlic cloves with the flat side of your knife, and drop them into the saucepan with the rosemary sprig until fragrant.

Step 3 - Pour in the wine and let it simmer over a medium heat until the volume has reduced by half. This will take about 15 minutes, depending on the temperature.

Step 4 - Once reduced, add the beef stock, salt, and pepper.

Step 5 - Let the jus simmer for another 15 minutes, and reduce by half over a medium heat.

Step 6 - For a more concentrated jus, it can be left on a lower heat for longer.

Step 7 - Remove the sprig and cloves from the jus using a strainer or sieve.

Step 8 - This red wine jus will be enough for 4 servings, however the recipe can be easily doubled for larger quantities.

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