

## Shallot sauce with the thermomix

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|                           |                             |                                |                         |
|---------------------------|-----------------------------|--------------------------------|-------------------------|
| 3 min                     | 3 min 9 min                 | 3 min 9 min 12 min             | 3 min 9 min 12 min 1/10 |
| 3 min 9 min 12 min 1/10 8 | 3 min 9 min 12 min 1/10 8 4 | 3 min 9 min 12 min 1/10 8 4 16 |                         |

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### 3 min 9 min 12 min 1/10 8 4 16

200g of water

100g of liquid cream

30g of flour

20g of butter

1 teaspoon of poultry stock

1 tablespoon of mustard

1 shallot

Salt and pepper (optional)

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**<span itemprop="recipeIngredient">200g of water</span><br> <span itemprop="recipeIngredient">100g of liquid cream</span>**

For a homemade shallot sauce :

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Peel the shallot and cut it in half, then place it in the Thermomix bowl.

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Set for 5 seconds at speed 7.

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Add the cream, mustard, water, poultry stock, butter, and flour to the Thermomix bowl.

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Cook for 9 minutes at 90°C on speed 4. Adjust seasoning with salt and pepper if needed