

# Le Manoir aux Quat Saisons

## RECIPES

### BERNAISE SAUCE (MSC1-1)

**YIELD:** 250g = 10 Portion X 25g

**PRESERVATION:** 1 Service

<u>Gross</u>	<u>Net</u>	<u>X1</u>	<u>Ingredients</u>	<u>(ie)</u>
60g			Egg Yolk	(4)
25g			Reduction	
70g			Butter, melted	
4g			Salt	
10g			Lemon juice	
0.5g			Cayenne pepper	
Reduction:				
25g			Water	) reduce
25g			White wine	) together
5g			White wine vinegar	) to
40g	35g		Shallots, chopped	) 25g
5x			Tarragon leaves	)
To Finish:				
35g	15g		Parsley, picked and chopped finely	
5g	3g		Chervil, picked and chopped finely	
1g			Tarragon leaves, blanched & chopped	

### METHOD

1. Combine the egg yolk and Bernaise reduction in a sabayon bowl

2. Whisk with a balloon whisk over a bain marie at 90°C and continue whisking until egg is 83°C, draw off the heat quickly
3. Pour on butter, slowly to avoid it splitting then add the lemon juice
4. Correct the seasoning with salt, cayenne and a dash of lemon juice
5. Keep in a warm place, covered with cling film
6. Add herbs just before serving

### CHEFS NOTE:

Information supplied by:

Bullet 10/1/00

LE MANOIR AUX QUAT SAISONS

RECIPES

TARRAGON BUTTER (LAPIN CARTE) (MSC1-4)

YIELD: 250g

PRESERVATION: 1 Week sous vide

<u>Gross</u>	<u>Net</u>	<u>X1</u>	<u>Ingredients</u>	<u>(ie)</u>
250g			Butter (soft)	
7g	5g		Picked tarragon, blanched & chopped	
20g	10g		Picked parsley, chopped	
3g			Salt	
0.25g			Cayenne	(a good pinch)

METHOD

1. Mix all ingredients together
2. Adjust seasoning if necessary
3. Ask Senior chef to taste

Information supplied by: Mags Dempsey 18/10/99

LE MANOIR AUX QUAT SAISONS

RECIPES

PARSLEY AND GARLIC BUTTER ( MSC1-3)

**YIELD:** 1kg = 50 portions x 20g

**PRESERVATION:** 1 Week in freezer

<u>Gross</u>	<u>Net</u>	<u>X1</u>	<u>Ingredients</u>
500g			Butter
700g	250g		Parsley
75g	30g		Chevril
60g	50g		Chives
140g	100g		Shallots
35g	20g		Garlic, pureed
10g			Salt
5g			Pepper
5g			Pernod

METHOD

1. Soften butter
2. Add finely chopped herbs
3. Add chopped shallots and garlic
4. Season
5. Cool down then portion

CHEFS NOTE

» Preservation must be no longer than 1 week in the freezer

Information supplied by: D.Goodridge 7/9/99