

PAUL BOCUSE SAUCE BORDELAISE

The Recipe

<https://www.cuisinedaubery.com/recipe/sauce-bordelaise-english/>

Paul Bocuse? Sauce Bordelaise

Chef: Paul Bocuse

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Savory Base, Sauce,

Ingredients

For 3 servings

2 Tablespoons Butter (30 grams)

2 Shallots

2 Laurel (Bay) leaves

some Thyme

some Pepper

some Salt

1 2/3 Cup Red Wine (400 grams)

3 1/2 Cups Beef Stock (800 grams) For the recipes, see [HERE](#)

1 Tablespoon Butter (15 grams)

For 2 servings

1 Tablespoon Butter (20 grams)

1.3 Shallots

1.3 Laurel (Bay) leaves

some Thyme

some Pepper

some Salt

1 1/4 Cup Red Wine (266.6 grams)

2 1/2 Cups Beef Stock (533.3 grams) For the recipes, see [HERE](#)

2 teaspoons Butter (10 grams)

For 4 servings

3 Tablespoons Butter (40 grams)

2.6 Shallots

2.6 Laurel (Bay) leaves

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some Thyme
some Pepper
some Salt
2 1/4 Cups Red Wine (533.3 grams)
4 3/4 Cups Beef Stock (1.06 kilograms) For the recipes, see [HERE](#)
1 Tablespoon Butter (20 grams)

For 6 servings

1/4 Cup Butter (60 grams)
4 Shallots
4 Laurel (Bay) leaves
some Thyme
some Pepper
some Salt
3 1/3 Cups Red Wine (800 grams)
7 1/4 Cups Beef Stock (1.6 kilograms) For the recipes, see [HERE](#)
2 Tablespoons Butter (30 grams)

Steps

The "Demi-Glace"

1. Cook the Beef Stock (3 1/2 Cups or 800 g) until it's reduced to half volume
2. Remove from heat and set aside

The Sauce

3. Mince the Shallots (2)
4. In a pan, melt the Butter (2 Tablespoons or 30 g)
5. Cook the Shallots (2) briefly
6. Pour in the Red Wine (1 2/3 Cup or 400 g)
7. Add in the Laurel (Bay) leaves (2), the Thyme (some Thyme)
8. Add in the Salt and the Pepper
9. Cook and reduce
10. Add in the "demi-glace"
11. Reduce the heat so that everything simmers gently
12. Cook for 10/15 minutes
13. Strain the juice
14. Add in the Butter (1 Tablespoon or 15 g) and stir
15. If the juice is too liquid, you can thicken it a bit:
16. Mix in a small food processor the juice and a tablespoon of Flour
17. Cook again, and the juice thickens

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