

Shallot sauce with the magimix

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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)

**200g of water
 100g of liquid cream**

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