



Balsamic and Black Pepper Sauce

30g	butter or oil
10g	crushed black peppercorn
50g	shallots, chopped
20g	garlic, chopped
1l	water
100g	HACO Classic Demi-Glace powder
50ml	Balsamic vinegar

- In a sauté pan, melt butter over medium heat. Add in crushed black peppercorn, shallots and garlic and cook for around 5 minutes. Add in water, **HACO Classic Demi-Glace powder**, balsamic vinegar and simmer for 5 minutes. Serve with chicken or steak.