

*The Club*<sup>™</sup>  
BRIARCLIFF MANOR

*Light White Wine Saffron Sauce*

**ingredients**

2 shallots  
6 ounces white wine  
1 bay leaf  
6 whole black peppercorns  
2 ounces white vermouth  
20 strands saffron  
6 ounces heavy whipping cream  
1 ounce unsalted butter  
1 ounce flour

**preparation**

- Peel and finely dice shallots
- Place shallots, white wine, bay leaf and peppercorns in a sauce pan or heavy pot
- Slowly reduce this liquid to 2/3
- After it has been reduced to 2/3, add white vermouth, saffron and heavy whipping cream
- Continue to simmer for approximately 20 minutes (stir occasionally)
- while this mixture is simmering, melt the unsalted butter in a small sauté pan
- sprinkle the flour into the butter
- mix the flour and butter into a soft paste (roux)
- cook for 3 to 4 minutes (do not allow the mixture to brown)
- whisk the butter and flour mixture (roux) into the simmering sauce base
- bring the sauce base to a boil and let it simmer for 2 to 3 minutes
- strain the sauce

*For more information about The Club at Briarcliff Manor call (914) 923-4050 or visit our website at [www.theclubbcm.com](http://www.theclubbcm.com)*

