

# Demi



Classic and Modern

# Classic Demi

Classical demi glace is one part Espagnole and one part Brown Stock (usually veal stock), combined and reduced by half.

- Espagnole
  - Mirepoix
  - Tomato paste
  - Brown veal stock
  - Brown Roux
- Brown Stock
  - Mirepoix
  - Tomato paste
  - Veal bones
  - Cold water



# The Modern Way

- Modern day menus that list a “Demi-Glace” as their sauce are usually referring to a stock that has been reduced by at least half, or until it coats the back of a spoon (nappe). The gelatin contained in the stock itself is what thickens the sauce. No other thickening agent such as roux is used.
- Modern chefs prefer “full reduction” demi over a classical demi-glace because they have a much more intense flavor, and the classical thickening agent of a roux makes the sauce heavy and affects its taste.

# White Wine based Brown Sauces

- Best served with Chicken or Veal
  - *Sauce Diable*
    - Shallots
    - White Wine
    - White Wine Vinegar
    - Reduce  $\frac{2}{3}$
    - Add Demi; reduce to syrup consistency
  - *Sauce Estragon (Tarragon Sauce)*
    - Tarragone
    - White Wine
    - Add Demi; reduce by  $\frac{1}{3}$
    - Strain; finish with fresh tarragon
  - *Sauce Robert (White Wine Mustard Sauce)*
    - Onions
    - Butter
    - White Wine; reduce by  $\frac{2}{3}$
    - Add Demi; sauce can be stained or onions left in
    - Finish with a pinch of sugar and Dijon Mustard



# Red Wine and Fortified Wine based Brown Sauces

- Best served with red meats
  - *Sauce Mader*
    - Demi
    - Madeira; reduce by  $\frac{2}{3}$
  - *Sauce Porto*
    - Demi
    - Port; reduce by  $\frac{2}{3}$
  - *Sauce Financiere*
    - Sauce is produced the same as *Sauce Mader* only reduced by  $\frac{1}{10}$  then truffle oil added back in to volume.

**ESPAGNOLE**  
Brown Stock + Brown Roux

**BORDELAISE**

Reduced red wine, shallots, thyme, pepper, bay to demi-glace w butter and marrow

**ROBERT**

Add reduced white wine with sautéed onions to demi-glace with dry mustard, sugar

**CHASSEUR**

Add reduced white wine, mushrooms, shallots to demi-glace and tomato

**MADEIRA**

Add reduced demi-glace to Madeira wine

**POIVRADE**

Add sautéed mirepoix to reduced red wine/ marinade for game to demi-glace

**ITALIAN**

Add sautéed mushrooms, shallots to reduced white wine + tomato paste and demi-glace

**BERCY**

Add reduced white wine, shallots to demi-glace

**LYONNAISE**

Add sautéed onions and reduced white vinegar to demi-glace

**MARCHAND DE VIN**

Add reduced red wine and shallots to demi-glace

**CHARCUTIERE**

Garnish Robert with pickles

**DIABLE**

Add reduced wine, shallots, pepper to demi-glace with cayenne

**PERIGUEUX**

Garnish Madeira with truffle

**PORT WINE**

Same as Madeira but with Port

**MUSHROOM**

Add sautéed mushrooms, shallots to demi-glace + sherry, lemon

**PIQUANTE**

Reduced shallots, w vinegar, wine + demi-glace w capers, pickles, parsley, tarragon

**BIGARADE**

Add gas-trique to o.j, lemon juice and demi-glace

# Modern Variations

- Alcohols
  - Whiskey
  - Bourbon
  - Vodka
  - Gin
  - Red Wine
- Herbs
  - Juniper
  - Green Peppercorn
  - Cinnamon
  - Allspice
- Other things to add
  - Heavy Cream
  - Infused Oils