



RECIPE

WHAT YOU NEED

- 1/8 LITRE (1/2 CUP) ROOT-VEGETABLE STOCK
- SAFFRON STRANDS
- CAYENNE PEPPER
- CURRY PASTE
- 2 TB OF MASCARPONE
- APRICOT OR QUINCE VINEGAR
- SALT
- PEPPER



The yellow sauce



PREPARATION

- 1 Slowly warm 1/8 litre (1/2 cup) root-vegetable stock with a generous pinch of saffron strands (do not boil, or the saffron will give off less colour).
- 2 Season with a pinch of cayenne pepper or curry paste, stir in 2 TB of mascarpone, and perfume with Apricot or Quince Vinegar. Season to taste with salt and white pepper.
- 3 If so desired, the sauce may be thickened slightly by boiling it down with a bit of tapioca flour that has been mixed with water.

TIPP: If you use half unsweetened coconut milk and half root-vegetable stock and simmer with a bit of lemon grass, you have a fine sauce for Asian dishes.

GOES WELL with mussels, scampi, fried chicken fillets, turkey breast, and pasta with vegetables.

BON APPÉTIT 😊

