

RECIPES: Sauce Américaine

Ingredients:

- Shellfish (crustaceans) as desired: live lobster, edible crab • Oil • 50 g butter • 1 clove of garlic
- 12 shallots • 1 carrot • 4 tomatoes • 1 glass of dry white wine • 100 ml fumet (concentrated stock) • 100 ml cognac • 100 ml Madeira wine • Spices, salt, pepper

Preparation:

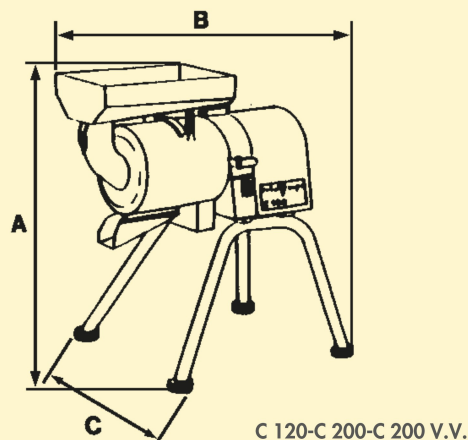
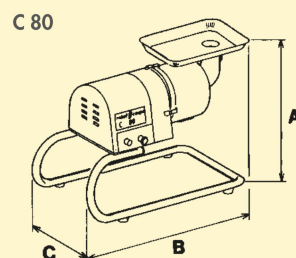


- Stun the shellfish and cut them into pieces. Put the coral and the creamy parts to one side. Sauté the pieces of shellfish in oil just until they are well-coloured and then remove them from the frying pan.
- Melt 50 g of butter and allow it to turn a golden colour, then add the garlic, the chopped shallots and the carrot cut into thin round slices. Braise these vegetables, then add the shellfish followed by the tomatoes, white wine, fumet and seasoning.
- Cook for 30 minutes.
- Then add the coral. Stir in the cognac and Madeira wine and cook for another 30 minutes.
- Crush the shells of the shellfish in a cutter-mixer and then slowly pour the preparation into your sieve-juicer. Process to obtain a smooth, creamy sauce.



CE Mark	Electrical data			
	Speed (rpm)	Power (watts)	Intensity (Amp)	Voltage
C 80	1,500	650	5.7	230V/50/1
C 120	1,500	900	230 V - 3.6 400 V - 2.1	230-400V/50/3
C 200	1,500	1,800	230 V - 7.5 400 V - 4.3	230-400V/50/3
C 200 V.V.	Variable speed 100 to 1,800	1,800	11	230V/50/1

	Dimensions (in mm)			Weight (kg)	
	A	B	C	Net	Gross
C 80	540	610	360	21 kg	25 kg
C 120	860	1,030	400	40 kg	56 kg
C 200				41 kg	57 kg
C 200 V.V.				53 kg	70 kg



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- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.