



## Recipes

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# Mustard and Horseradish Cream

Serves 1

### Ingredients:

- 1 Tbsp. Butter
- 2 Tbsp. Shallots , minced
- 2 tsp. Garlic , minced
- 1/2 cup White Wine
- 1 cup Heavy Cream
- 2 Tbsp. Whole Grain Mustard
- 2 Tbsp. Horseradish , grated
- 1/2 cup Oyster Liqueur
- 1 tsp. Salt
- 1/2 tsp. Pepper

### Directions:

1. In a medium saucepan over medium heat, melt the butter and sweat the shallots and garlic for 3 minutes.
2. Raise the heat to high and add the wine. Heat for 5 minutes until slightly reduced. Add the cream and bring to a boil. Reduce the heat and add the remaining ingredients. Simmer for 10 minutes.