

Café de Paris Sauce

The Café de Paris sauce is a warm butter sauce that goes well with many meat, fish and vegetable dishes. The sauce originated in the 1930s in the Boubier family's "Restaurant du Coq d'Or" in Geneva. Madame Boubier's daughter marries the owner of the Café de Paris, after whom the sauce is named. The restaurant Chez Boubier - Café de Paris in Geneva still exists today and what is special about this restaurant is that there is only one warm dish here: Entrecôte Café de Paris with a side dish.

Ingredients

- 125 g Butter
- 100 ml Cream
- 5 sprigs of tarragon
- 3 sprigs of flat-leaf parsley
- 3 sprigs of thyme
- 3 Sardellenfilets
- 1 clove of garlic
- 1 small shallot
- 1/2 lemon
- 1 tbs small capers
- 1 Tlbs Dijon-Senf
- 1/2 Tlbs Paprika rosenscharf
- 1/2 tsp curry
- 1 pinch of sea salt
- 1 Take 9 Pfeffer Symphony



Method

Peel the shallot and finely dice it. The garlic is also peeled off and finely chopped. The anchovy fillets are drained and also finely chopped.

Now the butter is melted in a saucepan and the diced onions, garlic and anchovy fillets are sautéed in it. Then the curry and paprika powder is added and everything is mixed together. The butter sauce should simmer over low heat for a few minutes. Be careful not to overcook the butter. If necessary, reduce the cooking temperature slightly.

Meanwhile, finely chop the parsley, tarragon and thyme.

The lemon is cut in half and one half is squeezed. The cream is added to the butter, stirred in and briefly boiled. Then add the freshly chopped herbs and capers. Mix it all together and add the lemon juice while stirring gently. Finally, the Café de Paris sauce is seasoned with salt, pepper and a little mustard.

