



Creamy mustard sauce with a hint of mango

Delicately spicy and fruity at the same time: mango balsamic mustard, Dijon and grainy mustard combine with a hint of mango to create a creamy mustard sauce that adds a sophisticated touch to meat, vegetable or fish dishes.

Zutaten

4 Portionen

100 ml Vegetable stock
20 g Butter
Organic sea salt
Pepper
1 Disk Toast
1 Shot Byodo Apple Balsam
1 Splash Worcester sauce
2 EL Byodo mango balsamic mustard
1 EL Byodo Dijon mustard
2 EL Byodo Grainy Mustard

Zubereitung

First bring the vegetable stock to the boil in a pan. Then add the melted butter and season the sauce with a pinch of salt and freshly ground pepper. Tear the toast into small pieces and add to the pan to achieve the creamy texture later. A small dash of apple balsamic and a splash of Worcester sauce can be added for extra flavor. Once the mixture comes to the boil, reduce the heat and stir in the cream.

For the characteristic mustard note, stir the mango balsamic mustard, Dijon mustard and grainy mustard into the sauce. Leave to soak for a few seconds so that the flavors combine. Then stir the sauce thoroughly using either a hand blender or a whisk. The longer you stir, the better the toast will dissolve and ensure a smooth, creamy consistency.

The ready-made mustard sauce can be served directly with cooked poultry, fried fish, boiled beef or vegetables. The combination of sweetness, spiciness and creamy texture makes it a versatile accompaniment to many dishes and adds an elegant finish to any plate.

A little tip: For a vegetarian mustard sauce, simply omit the Worcester sauce.