

Choose natural Swiss premium quality

**Haco** swiss



## Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

### Demi-Glace Classique



An excellent base for dishes served with a brown sauce. This Demi-Glace is also ideal for stews, goulash, Bolognese sauce, stir-fried meat and roasts, as well as forming the base of more intricate sauces like Bordelaise, Bigarade, Hunter and Madeira.

### Clear Beef Jus



The classic brown gravy that is perfect for beef, veal, lamb, rabbit, game, poultry and feathered game dishes served with a sauce or as a stew.

### Sauce Hollandaise



The finishing touch for poached eggs, asparagus, artichokes etc. Ideal base for other signature sauces (Béarnaise, Gros grain mustard etc.). A versatile yet unbeatable convenience product in any foodservice operation. No hassle with breaking, no worries about fresh eggs, perfectly steam table proof.

### Green Peppercorn Sauce



The perfect companion to steaks. Adds the finishing touch to any kind of grilled, pan seared or sautéed red meat.

### Four Cheese Sauce



An ideal and convenient ingredient for all kinds of pasta dishes. Also perfect over vegetables to be browned in the oven.

Article No	Article	Unit	Yield p/unit (litres)	Yield p/unit (portions)	Trade unit (cartons)
840216	Demi-Glace Classique	Can, 900 g	9 L	150 (60 ml)	6 Cans
840326	Clear Beef Jus	Can, 900 g	15 L	250 (60 ml)	6 Cans
840416	Sauce Hollandaise	Can, 800 g	10 L	167 (60 ml)	6 Cans
840516	Four Cheese Sauce	Can, 770 g	7 L	117 (60 ml)	6 Cans
840616	Green Peppercorn Sauce	Can, 880 g	8 L	133 (60 ml)	6 Cans