WILL MOFFAT · MASTERCLASS

Wild Mushroom Siphon Sauce

Wild mushrooms, beef garum and coffee shoyu, finished in a siphon.

Shared by Will Moffat during his masterclass, this sauce is also served at Kontrast in Oslo.

Wild mushroom base

INGREDIENTS

600 g shallots
1 litre chopped wild mushrooms
1 litre brown chicken stock
1 litre cream
300 ml dry white wine

METHOD

1. Sauté the shallots and mushrooms until soft.
2. Add the white wine and reduce until dry.
3. Add the cream and brown chicken stock. Reduce the volume by one quarter, then strain.

Siphon sauce

INGREDIENTS

640 g wild mushroom base (from above)
210 g egg yolks
50 g b.culture beef garum
50 g b.culture coffee shoyu

METHOD

1. Weigh out 640 g of the strained mushroom base and combine with the egg yolks, beef garum and coffee shoyu in a Thermomix.
2. Blend and heat the mixture in the Thermomix until it reaches 84°C.
3. Transfer to a siphon suitable for warm preparations, respecting its maximum fill level. Shake gently, charge once and keep warm according to the manufacturer’s instructions.