

Choron Sauce

Swick

Makes 1 1/2 cups | Active Time: 45 minutes | Total Time: 45 minutes

Chef's Notes

Sauce Choron is typically served over fish.

Step 1: Preparing the Tomato Concasse

- 1 large tomato (optional)
- 1/4 cup tomato puree (optional)

Depending on your preference, you may want to add diced tomato or tomato purée to the sauce to create Sauce Choron. If you want to add diced tomato, also known as tomato concassé, review the attached drill-down.

Once done, set aside.

Step 2: Making the Béarnaise Sauce

Make the base sauce by following the method in the Béarnaise Sauce recipe on Rouxbe.

Step 3: Making the Choron Sauce

- kosher salt (to taste)
- cayenne pepper (to taste)
- fresh tarragon (to taste)

To make the derivative sauce Choron, simply stir in the tomato purée or tomato concassé into the finished Béarnaise sauce. Season to taste with salt and cayenne pepper. Stir in freshly chopped tarragon and serve.