



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Port Wine Fig- Green Peppercorn Cream Sauce

Yield 3/4 gallon

Ingredients:	Quantity		Procedure
	Single	Double	
Dried figs	3 cups		1. In a sauce pan, place the figs, wine, and shallots and reduce by half over med flame. Be careful the reduction does not burn with the high sugar content in the figs and wine.
Port wine	3 cups		2. Once the reduction Is complete, add in the remainder of the Items except for the salt and pepper.
Shallots, minced	1/4 cup		3. Let the cream reduce together with the figs for 5-6 minutes, add in sunglow slowly.
Cream soup base, reconstituted, CGS	1/4 gal.		4. Taste the sauce and add in the salt and pepper as needed.
Green peppercorn, canned, small	1 can		
Honey	1/2 cup		
Salt and pepper	To taste		
Sunglow, ZTF, cut in small cubes	2 lbs.		