



Seafood Sauce Allemande

This luscious French seafood sauce made with dried clam broth powder is perfect to make dressing for poached fish or any seafood.

- 2 Tbsp butter
- 2 Tbsp flour
- 1 envelope St. Ours Clam Broth
- 1 egg yolk
- ¼ cup heavy cream
- 1 Tbsp lemon juice
- pinch nutmeg
- pinch white pepper

Whisk the egg yolk and cream in a bowl, set aside. Melt butter in a sauce pan over medium heat, whisk in flour, cook 2 minutes forming a roux. Dissolve St. Ours Clam Broth in 1 cup hot water, whisk into roux until thickened, bring to a slow boil. Remove ¼ cup of the roux and quickly whisk into the egg yolk/cream, then whisk into the hot sauce. Continue to whisk until sauce returns to a boil, add lemon juice, nutmeg and pepper. Reduce heat, simmer 5 minutes.

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