



From the left: easy creamy calvados sauce, calvados and pepper sauce and calvados Teriyaki sauce.

### Easy creamy calvados sauce

This sauce tastes delicious with white meat like chicken, veal or fish.

4-6 servings

1.5 dl (5 oz) double cream

4 dl (10 oz) stock (veal or chicken for meat, fish for fish)

8 finely chopped mushrooms

3 cl (1 oz) of calvados

1 teaspoon of cornflour

Simmer the cream, stock and mushrooms for 20 minutes. Whisk the cornflour with the calvados and stir in the sauce. Season with salt and pepper.

### Calvados and pepper sauce

Excellent with grilled meat, duck, venison or other game.

4-6 servings

1 tbsp tomato puree

1.5 dl (5 oz) double cream

4 dl (10 oz) brown stock

3 cl (1 oz) of calvados

1 tsp of cornflour

Salt and freshly ground black pepper

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In a saucepan fry the tomato puree in some butter for a minute. Add the cream and stock and simmer for 20 minutes. Whisk the cornflour with the calvados and stir into the sauce. Season with salt and freshly ground black pepper and serve.

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Oysters are a perfect match with sparkling dry cider or pommeau. Here fresh oysters at the market in the seaside town of Honfleur. Grilled filet of beef with calvados and pepper sauce.



with any grilled or fried food.

4-6 servings

4 tbsp honey

1 dl (3 oz) of Japanese soy sauce (like Kikkoman)

6 cl (2 oz) of calvados

1 teaspoon of corn flour

Whisk all the ingredients together in a saucepan, stir and