

CHEF BABA

VODKA SAUCE

INGREDIENTS

2 oz flour
2 oz butter
1 qt milk
Nutmeg
Italian herbs: oregano, basil, parsley
1 cups parmesan cheese (imported)
Mirepoix
Garlic In Olive Oil
2 oz tomato paste
1 fresh tomato
2 oz vodka or white wine
Salt and Pepper

METHOD

Make a roux of flour and butter
Whisk in milk on high heat until smooth and thickened. Add a pinch of nutmeg.
Add Italian herbs and cheese
Make it pink with tomato paste and fresh chopped tomato
Season with mirepoix, garlic oil and red pepper flakes
Add flambé vodka or white wine
Add salt and pepper
Feel free to make it your own with a protein or vegetable
Add cooked pasta

BON APPÉTIT