

RECIPES: Sauce Américaine

Ingredients :

- Shellfish (crustaceans) as desired: live lobster, edible crab • Oil • 50 g butter • 1 clove of garlic
- 12 shallots • 1 carrot • 4 tomatoes • 1 glass of dry white wine • 100 ml fumet (concentrated stock)
- 100 ml cognac • 100 ml Madeira wine • Spices, salt, pepper

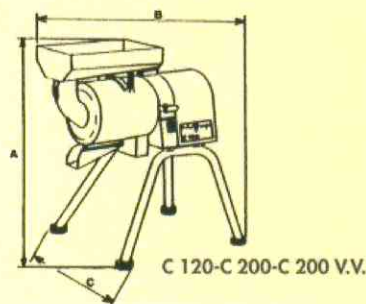
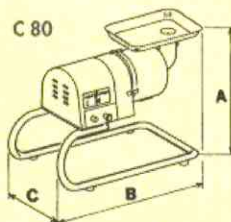
Preparation:



- Stun the shellfish and cut them into pieces. Put the coral and the creamy parts to one side. Sauté the pieces of shellfish in oil just until they are well-coloured and then remove them from the frying pan.
- Melt 50 g of butter and allow it to turn a golden colour, then add the garlic, the chopped shallots and the carrot cut into thin round slices. Braise these vegetables, then add the shellfish followed by the tomatoes, white wine, fumet and seasoning.
- Cook for 30 minutes.
- Then add the coral. Stir in the cognac and Madeira wine and cook for another 30 minutes.
- Crush the shells of the shellfish in a cutter-mixer and then slowly pour the preparation into your sieve-juicer. Process to obtain a smooth, creamy sauce.



CE Mark	Electrical data				Dimensions (in mm)			Weight (kg)	
	Speed (rpm)	Power (watts)	Intensity (Amp)	Voltage	A	B	C	Net	Gross
C 80	1500	650	5.7	230 V 50 Hz/1	540	610	360	21 kg	25 kg
	1800	650	12	115 V 60 Hz/1					
C 120	1500	900	230 V - 3.6 400 V - 2.1	230x400 V 50 Hz/3	860	1030	400	40 kg	56 kg
	1500	900	5.5	230 V/50 Hz/1					
	1800	900	12	115 V/60 Hz/1					
C 200	1500	1800	230 V - 7.5 400 V - 4.3	230x400 V 50 Hz/3	860	1030	400	41 kg	57 kg
C 200 V.V.	from 1500 to 1800	1800		230 V 50 Hz/1				53 kg	70 kg



STANDARDS: Machines in compliance with

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



Head Office, French, Export and Marketing Department:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162

email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966

2, Fleming Way, Isleworth, Middlesex TW7 6EU - email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134

email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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