Fish sauce with sweet mustard



Ingredients

Fish sauce with sweet mustard:

- ♥ 1 shallot
- ♥ 3 tbsp butter
- ♥ 3 tbsp flour
- ♥ 1 cube fish bouillon
- ♥ 1.5 dl water
- ♥ 4 dl milk
- ♥ 1 tbsp white wine vinegar
- ♥ 1 tbsp brown sugar
- ♥ 1 tbsp sweet mustard
- ♥ 1 tbsp butter
- ♥ ground salt and pepper

Instructions

Finely chop the shallots and put them in a saucepan. Add butter and place the pan over medium heat. Let the onion pieces sauté in the warm butter for a couple of minutes.

Whisk in the flour and crumble in the fish stock. Gradually add water first and then milk, while whisking the sauce. Let the sauce simmer for a couple of minutes until you see it thickening.

Season the sauce with white wine vinegar, brown sugar, sweet mustard, ground salt, and pepper. Finally, whisk in an extra pat of butter.

Tips

♥ The ingredients can be purchased at most Norwegian grocery stores. I really like the strong and sweet mustard from the Jakobs Utvalgte series, but other types of sweet mustard can also be used.

♥ Adjust the sauce to taste when it comes to white wine vinegar, brown sugar, sweet mustard, and salt/pepper, and add more than what is stated in the recipe if you think it fits.

♥ For other great sauces for fish, see among others **Sandefjord Butter**, **Beurre blanc (butter sauce) with cream and shallots**, **Beurre blanc (butter sauce) with cream, chives, and roe** and **Shellfish sauce**.

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