

## Suprême Sauce

Yield: 1 pint (480 milliliters)

Chicken velouté	1 pint – 480 milliliters
Heavy cream, hot	4 ounces – 120 milliliters
Mushroom infusion (optional)	2 ounces – 60 milliliters
Unsalted butter, whole (optional)	1 ounce – 30 grams

1. Combine the velouté and heavy cream. (Add the optional mushroom infusion at this point.) Simmer until nappé.
2. Strain the sauce and adjust the seasoning to taste with salt and pepper.
3. Monté au beurre (optional).