



MASTERING THE BASICS

Five Mother Sauces



Hollandaise

Derivatives: Bearnaise Sauce, Maitaise Sauce, Choron Sauce

TASTE

Buttery Cream Laced with Lemon

INGREDIENTS

Egg Yolks, Unsalted Butter, Lemon Juice, Water, Cayenne Pepper, Salt, Freshly Ground Black Peppercorn

USES

Eggs Benedict, Poached Salmon, Flowering Vegetables



Veloute

Derivatives: White Wine Sauce, Allemande Sauce, Normandy Sauce

TASTE

Silken White Stock

INGREDIENTS

White Stock, Butter, Flour, Salt, White Pepper

USES

Cream of Mushroom Soup, Cream of Broccoli Soup, Chicken Supreme



Bechamel

Derivatives: Alfredo, Mornay, Cheddar Cheese Sauce

TASTE

Velvet Cream with a Lingering, Buttery Essence

INGREDIENTS

Butter, Flour, Whole Milk, Salt, Nutmeg

USES

Mac and Cheese, Lasagna, Croque Monsieur



Espagnole

Derivatives: Demi-Glace, Sauce Bourguignon, Red Wine Reduction

TASTE

Rich Stock Lightened with the Mild Acidity of Tomatoes and Saturated with Earthy Spices

INGREDIENTS

Butter, Flour, Brown Stock, Tomato Puree, Carrot, Onion, Celery, Garlic, Peppercorns, Bay Leaf

USES

Steak & French Fries, Braised Beef Short Ribs & Mashed Potatoes, Roasted Lamb Shanks & Creamy Polenta

Tomato

Derivatives: Vodka Sauce, BBQ Sauce, Arrabbiata Sauce

TASTE

Pleasantly Acidic Tomatoes Imbued with Garlic, Onion, and Herbs

INGREDIENTS

White Veal Stock, Butter, Salt, Pork, All-Purpose Flour, Tomatoes, Thyme, Carrots, Onion, Bay Leaf, Garlic, Salt, Pepper, Sugar

USES

Pasta, Pizza, Shakshouka