**Mother Sauces Notes:**

1. What is a mother sauce? How many mother sauces are there?
2. The five mother sauces are :
   1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- made of a tomato base. Secondary sauces made from this mother sauce include Spanish and \_\_\_\_\_\_\_\_\_\_\_\_ sauces. A common use of this sauce is over pasta.
   2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- made of a milk base. Secondary sauces made from this include cream, \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and nantua. A common use of this sauce is in making croque madames.
   3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- made of a white stock base. Secondary sauces made from this include vin blanc and sauce \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. A common use of this sauce is serving it over roasted chicken & potatoes.
   4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_-made of a brown stock base. Secondary sauces made from this include demi-glace, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and Madeira. A common use of this sauce is serving it over roasted leg of lamb.
   5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- made of a base of egg yolks and butter. Secondary sauces include Bernaise and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. A common use of this sauce is serving it over eggs benedict.
3. The four types of thickeners used in sauces are:
   1. Roux
   2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   3. Slurry
   4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. A roux is made from: \_\_\_\_\_\_\_\_\_\_\_\_ratio of \_\_\_\_\_\_\_\_\_\_\_\_\_\_ & \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. A Beurre Manie is made from: \_\_\_\_\_\_\_\_\_\_\_\_ ratio of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ & \_\_\_\_\_\_\_\_\_\_\_. The fat is NOT \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ before adding it to the hot liquid.
6. A slurry is cornstarch mixed with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ liquid. Can be used instead of a roux. Add slowly & stir continuously.
7. A Liasion is a mixture of: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_& \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. It is often used to finish some sauces.
8. How do you prepare Bechamel sauce?
   1. What are 3 examples of a Bechamel sauce.
9. A Veloute sauce uses which type of roux?
   1. What is the ratio of a veloute sauce? \_\_\_\_\_ cup stock to \_\_\_ ounces of roux
   2. Examples of Veloute sauces include:
10. Espagnole is prepared from \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ & herbs that are cooked in a \_\_\_\_\_\_\_\_\_ roux and a \_\_\_\_\_\_\_\_\_\_\_\_ stock such as beef and then a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ puree.
    1. Espagnole is left to simmer for around \_\_\_\_\_\_\_\_\_ hours until it reduces and becomes a very thick sauce.
    2. The final stage of preparation is to pass the sauce through a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ which will remove all of the unwanted ingredients and lumps.
    3. Examples of Espagnole based sauces include:
11. Hollandaise sauce is made of an emulsion of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ & \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ serve as the emulsifying agent. It is usually seasoned with salt or cayenne pepper, sometimes paprika too. The sauce should be served \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (temperature). When it is properly made it is smooth & \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
12. Tomato sauce is made from tomatoes, vegetables, seasonings & \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. The final product is thick & rich with a slightly sweet flavor.
    1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a common variation of this sauce made by adding onions, garlic & oregano.
13. Other Non-mother sauces include:
    1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- mixture of raw butter and various flavoring ingredients, such as herbs, nuts, citrus zest, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, ginger, and vegetables.
    2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- a thick pureed sauce typically made from \_\_\_\_\_\_\_\_\_\_\_\_.
    3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_- a cold mixture of fresh herbs, spices, \_\_\_\_\_\_\_\_\_\_\_, and/ or vegetables. It can be used as a sauce for meat, poultry, fish, or shellfish.
    4. \_\_\_\_\_\_\_\_\_\_\_\_\_- sauce made from the juices from cooked meat and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_stock.
14. The easiest way to strain a sauce is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ method. Place a clean \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ over a bowl, and pour the sauce through it & into the bowl.