**Name: Sauces Chapter 17, 32 points**

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| **Definitions:** Complete the following using pages 359-365 in Chapter 17 of Foundations of Restaurant Management & Culinary Arts: **Level 1. 2nd ed**. (10 pt: ½ pt each) | |
| **Sauce** |  |
| **Saucier** |  |
| **Roux** |  |
| **Mother sauces** |  |
| **Small sauce** |  |
| **Reduction** |  |
| **White roux** |  |
| **Blond roux** |  |
| **Brown/ dark brown roux** |  |
| **Beurre manie’** |  |
| **Slurry** |  |
| **Liaison** |  |
| **Temper** |  |
| **Compound butter** |  |
| **Maitre d’hotel butter** |  |
| **Coulis** |  |
| **Salsa** |  |
| **Jus lie’** |  |
| **Au jus** |  |
| **Wringing method** |  |

**A Mother of Choices**

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| **For each MOTHER SAUCE (or GRAND SAUCE), describe each and provide the main ingredients to prepare the sauce. *Research* and find at least 2 food items that the mother sauce pairs well with, as well as two derivative sauces (including their additional ingredients to the mother sauce)** *Each sauce worth 2 points (10 points)* | | |
| Bechamel | **Basic description, including primary ingredients** |  |
| **Pairs well with:** |  |
| **2 Derivative Sauces**  **(AKA Small Sauce)** | **Small Sauce Name #1:**  **Additional Ingredients Added to Mother Sauce:** |
| **Small Sauce Name #2:**  **Additional Ingredients Added to Mother Sauce:** |

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| Espagnole (Brown) | **Basic description, including primary ingredients** |  |
| **Pairs well with:** |  |
| **2 Derivative Sauces**  **(AKA Small Sauce)** | **Small Sauce Name #1:**  **Additional Ingredients Added to Mother Sauce:** |
| **Small Sauce Name #2:**  **Additional Ingredients Added to Mother Sauce:** |

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| Tomato | **Basic description, including primary ingredients** |  |
| **Pairs well with...** |  |
| **2 Derivative Sauces**  **(AKA Small Sauce)** | **Small Sauce Name #1:**  **Additional Ingredients Added to Mother Sauce:** |
| **Small Sauce Name #2:**  **Additional Ingredients Added to Mother Sauce:** |

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| Hollandaise | **Basic description, including primary ingredients** |  |
| **Pairs well with:** |  |
| **2 Derivative Sauces**  **(AKA Small Sauce)** | **Small Sauce Name #1:**  **Additional Ingredients Added to Mother Sauce:** |
| **Small Sauce Name #2:**  **Additional Ingredients Added to Mother Sauce:** |

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| Veloute | **Basic description, including primary ingredients** | **CHICKEN VELOUTE:** |
| **FISH VELOUTE:** |
| **VEAL VELOUTE:** |
| **Pairs well with:** |  |
| **2 Derivative Sauces**  **(AKA Small Sauce)** | **Small Sauce Name #1:**  **Additional Ingredients Added to Mother Sauce:** |
| **Small Sauce Name #2:**  **Additional Ingredients Added to Mother Sauce:** |

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| **Saucy Equations:**  *(Each blank worth ¼ pt: 4 pt)*  **Use the information learned to fill in the blank for the following equations. Use #1 as your example.** |
| 1. *Bechamel (roux + milk + seasoning) + cheese = cheese sauce* 2. Espagnole sauce **(\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_)** + (red wine + parsley) = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 3. Hollandaise **(\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_)** + (tarragon + white wine + vinegar + shallots) = **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** 4. Bechamel **(\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ +** seasoning) + pureed cooked onion = **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** 5. Tomato sauce (**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_+\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_+** seasoning) + (sweet peppers + onions + chopped tomatoes) = **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** 6. Veal veloute **(\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_+\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_) +** egg yolk**s = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** |

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| **The Sauce Family Tree**  (8 pt)  Use the information above to create a family tree or mind map that represents the five mother sauces and their small sauces. |
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Use these links to help study terminology regarding sauces: [**Sauces (General)**](https://quizlet.com/_4aglxl)[**Small Sauces**](https://quizlet.com/_4agnsw)