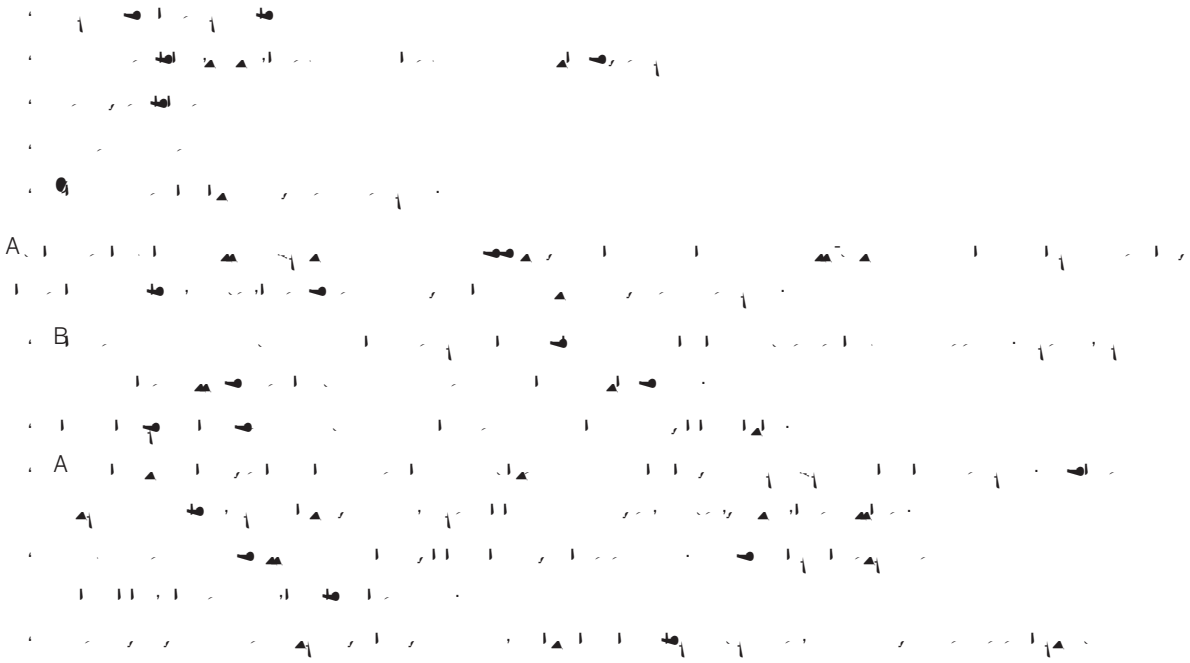
Culinary Institute
of America

1-800- (285-4627)

THE GRAND SAUCES



MAKE THE BRO N SAUCE

1. /

. B

. B

(425 450 /220 230)

2.

A ( )

.(.)

3. / 2 4

(:

A .)

4. 165 /73 .

B /

B

A

5.

A /

FINISHING A BRO N SAUCE

HITE SAUCES

A

SELECT AND PREPARE THE EQUIPMENT AND INGREDIENTS

B

A B

A

MAKE THE HITE SAUCE

1.

A

2. ( )

A

A

4 5

3.

A

4. *30* *1*

A

30

1

7.

A

A

A

FINISHING AND HOLDING HITE SAUCES

TOMATO SAUCES

SELECT AND PREPARE THE EQUIPMENT AND A EUIPME A DI A22 ETEMC S -USMCID 2 T T T T 2 T SE

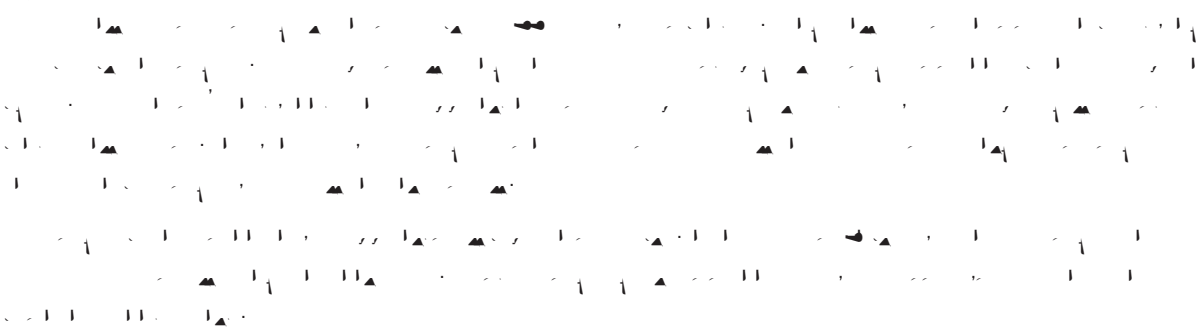
EMULSION SAUCES

3.

A

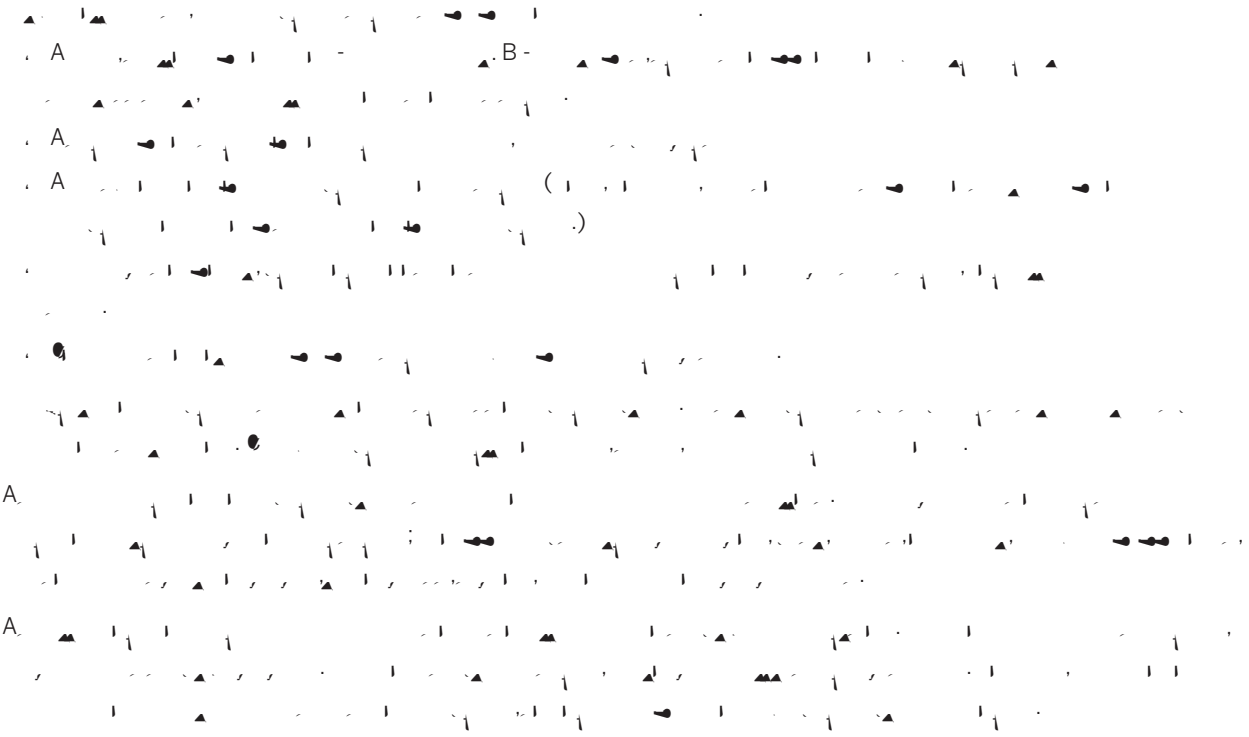
1-800- (285-4627)

F B H



BEURRE BLANC

S P I E



GUIDELINES FOR SELECTING AND SERVING SAUCES

JUS DE VEUE LI

: 1,

I

B

A

A

2

4

1

4

4.

1

1

1

1

M

1. . A 25-30
2. A 1 .
3. A . , 2 3 .
4. A .
5. .
6. ( ).

N **2** **:**

40 ; 6, ; 1, ( ); 2, ( ); 110 ; 18

V

: B B

: B B

: B B

: B B

ESPAGNOLE SAUCE

: 1,

M

1. .A
2. A
3. A
4. 1
   81 3.

DEMI-GLACE

: 1

I

B

A

1

1

M

1.

2.

N **2** **:**

15.35 ; .75, ; .69, ( ); 1.03, ( ); 50.21 ; 2.55

B CHAMEL SAUCE

: 1

I

( )

A

2

2

1

4

1

1/8

M

1. 6 8
2. A 2 . A . B 30
3. A
4.

N **2-**

60 ; 3, ; 6, ( ); 2, ( ); 70 ; 10

V

: 1 / 454,

SUPR ME SAUCE

: 1

I

B

A

1

1

8

1

2

M

1. 8
2.
3.

N **2-**

43 ; 1, ; 2, (); 4, (); 245 ; 44

TOMATO SAUCE

: 1

I **A**

M

1. . A
   12 15
2. A 1
3. A . B
   45 (
)
4. A 2 3
5.
6.

N **2-**

32 ; 1, ; 4, ( ); 2, ( ); 30 ; 0

V

9 (2 . 10)

RED PEPPER COULIS

: 1

I

B

( )

A

1

1 8 0

2

4

8

2-3

M

1. 2 .A 12

2. .A ;

3. .A 3 4

N **2-**

37 ; 1, ; 3, ( ); 3, ( ); 235 ;

5

HOLLANDAISE SAUCE

▲ : 1

M

1.

B ARNAISE SAUCE

▲ : 1

M

1.

BEURRE BLANC

: 1

I

B

( )

A

2

6-8

8

2

3

8

1 8

1

1

M

1.

2. A 2 3

3. A

4.

N **2-**

282 ; 2, ; 1, ( ); 30, ( ); 65 ;

173

VELOUT SAUCE

: 1

I

A

A

6

8

8

M

1. . A 15
2. A 12
3. A . B
4. A , 45 1

N **2-**

30 ; 1, ; 2, ( ); 2, ( ); 126 ; 6