

## Mother Sauces (Key)

Identify the five mother sauces and write a description for each.

Sauce: **Béchamel**

- Description: (French) A rich cream sauce made from cream and a roux, with an onion pique.

Sauce: **Espagnole**

- Description: Made of beef stock, mirepoix, a brown roux, and herbs. Also known as a Brown Sauce and is used as a base for many sauces.

Sauce: **Hollandaise**

- Description: A sauce made of butter, egg yolks, and flavorings (especially lemon juice).

Sauce: **Tomato**

- Description: Made with puréed tomatoes to give the sauce texture and flavor.

Sauce: **Velouté**

- Description: A sauce made from veal stock and tightened with a white roux.