

VELOUTE - MOTHER SAUCE #2

F EASY

Last Modified: 11/28/2016

PREP: 5 Min
COOK: 10 Min
STOVETOP

SAUCE

THIS IS A BASIC FRENCH SAUCE / GRAVY INGREDIENT

QUA	MEASURE	INGREDIENT	PROCESS
BASIC VELOUTE SAUCE			
2	Tbsp	Unsalted Butter	
1/4	Cup	All Purpose Flour	
2	Cups	Chicken Stock (Swanson)	
OR			
2	Cups	Seafood Stock (Swanson)	
OR			
2	Cups	Veal Stock (Bonewerks)	
	Veloute uses either: Chicken Or Fish Or Veal Stock as it's base		
	Depending upon what the accompanying main dish is		
SAUCE BERCY			
1	Cup	Dry White Wine (Chablis)	
2	Medium	Shallots	Minced
1	Tbsp	Unsalted Butter	
3	Tbsp	Fresh Italian Parsley Leaves	Fine Chop
1	Quart	Fish Stock Based Basic Veloute	
SAUCE VIN BLANC (WHITE WINE)			
1/2	Cup	Dry White Wine (Chablis)	
1/2	Cup	Heavy Cream	
2	Tbsp	Unsalted Butter	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Ground White Pepper	To Taste
1	Quart	Fish Stock Based Basic Veloute	
SAUCE ALLEMANDE			
1/2	Cup	Heavy Cream	
2	Large	Egg Yolks	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Ground White Pepper	To Taste
1	Tsp	Lemon Juice	
1	Quart	Veal Stock Based Basic Veloute	

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SAUCE NORMANDY			
1/2	Cup	Mushrooms	Sliced
1/2	Cup	Oyster Liquid	
4	Large	Egg Yolks	
1	Cup	Heavy Cream	
1/3	Cup	Unsalted Butter	
1	Quart	Fish Stock Based Basic Veloute	

SAUCE SUPREME			
1	Cup	Heavy Cream	
1/2	Cup	Unsalted Butter	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Ground White Pepper	To Taste
1	Tsp	Lemon Juice	
1	Quart	Chicken Stock Or Veal Stock Based Basic Veloute	

PREPARATION	
FACTOID	VELOUTE is the second Sauce used in French cooking, known as "Mother Sauce #2". It is semi-transparent, thick, creamy and flavorful and can be the base for ANY Gravy / Sauce you need.
TOOLS	1) Large Saucepan & Lid 2) Fine Wire Strainer 3) Cheese Cloth Square
PREP	SAUCE BERCY 1) Mince the Shallots and set them aside. 2) Finely chop the Parsley Leaves and set them aside.
PREP	SAUCE NORMANDY 1) Slice the Mushrooms and set them aside.
1	BASIC VELOUTE: In a large saucepan over medium heat, melt the Butter. Stir in the Flour and saute it until well mixed (30 seconds) cook for another 3 minutes. Remove from the heat and whisk in the chosen Stock slowly until you get a little less than 2 Cups in. Move the saucepan back to high heat and stir until it comes back to a simmer. If the Sauce is too thick, add in the remaining required Stock to thin it to the desired consistency. Serve immediately while hot.
2	BERCY: Cook the Wine and Shallots in a large saucepan over medium heat for 5 to 7 minutes or until it's reduced in volume by 3/4. Add in the Fish Velouté, reduce the heat to low and simmer for 10 minutes. Remove from the heat and stir in the Parsley. Add the Butter in pats on the top. Once melted swirl to mix into the sauce (DO NOT STIR IT IN) Serve while hot.

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2	VIN BLANC: In a large saucepan over medium heat, reduce the White Wine by half and then add in the Fish Veloute. Reduce the Veloute until it coats the back of a spoon. This consistency is referred to as “napé.” Warm the Cream by stirring a little of the Wine Sauce into it and then stir it back into the Wine Sauce. Remove from the heat and add the Butter in pats on the top. Once melted, swirl to mix it into the sauce (DO NOT STIR IT IN) Right before serving, season it to taste with Salt, White Pepper and a couple drops of Lemon Juice. Strain through a chinois or cheesecloth lined fine wire strainer and serve
2	ALLEMANDE: Pour the Veal Velouté into a large saucepan and simmer it over low heat until it is reduced in volume by 1/4. Mix the Egg Yolks and Heavy Cream in a small mixing bowl and temper them by slowly incorporating about 1/2 cup of the Velouté into the Cream while constantly stirring. Slowly stir the Egg Cream Mixture back into the remaining Allemande Sauce, and return it to a very low simmer. Adjust any seasonings, as needed. Serve while hot.
2	NORMANDY: in a large saucepan over medium heat, bring the Fish Veloute to a simmer. Add in the Sliced Mushrooms and Oyster Liquid and reduce it by 1/3. Mix the Egg Yolks and Heavy Cream in a small mixing bowl and temper them by slowly incorporating about 1/2 Cup of the Normandy Velouté into the Cream Mixture while constantly stirring. Slowly stir the Egg Cream Mixture back into the remaining Normandy Sauce, and return it to a very low simmer. Adjust any seasonings, as needed. Strain through a chinois or cheesecloth lined fine wire strainer and serve while hot.
2	SUPREME: Pour the Chicken or Veal Velouté into a 2 quart saucepan and simmer over low heat until it is reduced in volume by 1/4. Place the Heavy Cream in a bowl and temper by slowly incorporating about a 1/2 cup of the Velouté into the Cream. Slowly stir the Cream Mixture back into the remaining Supreme Sauce, and return to a very low simmer. Add the Butter, 1 pat at a time, into the Supreme Sauce while stirring constantly. Add 1 teaspoon, or to taste, Lemon Juice. Adjust any seasonings, as needed. Strain the Supreme Sauce through a chinois or a cheesecloth lined fine strainer and serve while hot.