



## UNIT 5 / PRACTISE 3

# White Sauce

### Ingredients

- 0,060 kg butter
- 0,050 kg flour
- 1,000 l liquid like: veal stock/fish stock/poultry stock/vegetable stock
- 1 egg yolk
- 0,050 l cream

### Notes

- It is important to use the particular broth to the right sauce.
- Can also be supplemented and modified by adding white wine, champagne, mustard, herbs such as dill or parsley, capers, mushrooms, horseradish.

### Directions

1. Melt butter in saucepan, stir in flour without coloring it.
2. Pour in cold broth with whisk and simmer for a few minutes
3. mix egg yolk with cream and add to sauce. Sauce must then no longer boil, otherwise it will curdle. You can also stir or/and 50 g of cold butter flakes into the sauce with a mixer stick for flavor rounding and binding.





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