

# les sauces

	butter	egg yolks	milk	heavy cream	white wine	red wine	brandy	demi glace	beef stock	chicken stock	duck stock	oil	lemon juice	vinegar	Dijon mustard	flour	tomato purée	shallots	carrots etc	bouquet garni	other
<b>blanches</b>																					
<i>Béchamel</i>	25	500													25						pinch of grated nutmeg
<i>Mornay</i>	25	500													25						grated Gruyère & Parmesan & nutmeg
<i>Crème</i>	25	500	125							3					25						
<i>Suprême</i>	50		400					400							50						
<i>Beurre Blanc</i>	50		6	25									25				2				
<i>Velouté</i>	25							500							25						
<i>Aurore</i>	25							500							25	5					
<i>Parisienne</i>	25	2						500		15					25						
<i>Bâtarde</i>	25	1	4					250		15					25						
<i>Hollandaise</i>	50	1								5											pinch of cayenne
<i>Béarnaise</i>	50	1		15									15				1				bunch of tarragon & chevril, cayenne
<i>Mousseline</i>	50	1	15							5											pinch of cayenne
<i>Mayonnaise</i>		3								300	8		50								
<i>Tartare</i>		3								300	8		50				2				parsley, chives, capers & gherkins
<b>brunes</b>																					
<i>Brune</i>	15							500							25	15	25	yes			pork or bacon
<i>Bordelaise</i>	15				400	100	400			5							4				thyme, peppercorns, beef marrow
<i>Espagnole</i>	15			5			500								15	500	25	yes			pork or bacon
<i>Rouennaise</i>	25		50	125	10	100			250		10							yes			duck liver, blood & foie gras
<i>Moutarde</i>	20		50	100			300						10				1				
<i>Câpres</i>	30	2	50				500								30						capers
<i>Peppercorn</i>			100			100	300														green peppercorns

note: units are in grams, millilitres or units, as appropriate.