

## **Bechamel**

- Onion Piquet
- Milk
- White Roux
- Salt & Pepper
- Nutmeg

### **HISTORY**

During the reign of Louis XIV, the Marquis Louis de Bechameil is known as the creator of *Sauce Béchamel*. This sauce is built on a milk base that is thickened with a white roux. While adapted to a variety of dishes, this sauce is most often used for vegetable, egg and gratin dishes.

### **Cream**

- Cream
- Lemon Juice

### **Cheddar**

- Cheddar Cheese
- Worcestershire
- Dry Mustard

### **Mornay**

- Gruyère Cheese
- Parmesan Cheese
- Cream
- Butter

### **Nantua**

- Cream
- Crayfish Butter
- Paprika
- Crayfish Meat

### **Soubise**

- Onion
- Butter