

📁 Espagnole

- Brown Stock
- Blond Roux
- Mirepoix
- Tomato Paste
- Sachet
- Salt & Pepper

BACKGROUND

This sauce is mother to the all-popular demi-glace, which is interchangeable with Jus Lie. From this intermediary sauce, numerous sauces are given birth.

📁 Glace de Viande

📁 Demi-glace

- Veal Stock

← (Interchangeable) →

📁 Jus Lié (Fond Lié)

- Cornstarch OR
- Arrowroot

📁 Chasseur

- Shallots
- Mushrooms
- Butter
- White Wine
- Tomatoes
- Parsley

📁 Châteaubriand

- Dry White Wine
- Shallots
- Lemon Juice
- Cayenne Pepper
- Butter
- Tarragon

📁 Port

- Port Wine

📁 Mushroom

- Mushroom
- Salt
- Lemon Juice
- Butter

📁 Piquant

- Shallots
- White Wine
- White Wine Vinegar
- Cornichons
- Tarragon
- Parsley
- Chervil

📁 Marchand de Vin

- Dry Red Wine
- Shallots

📁 Madeira

- Madeira Wine

📁 Robert

- Onion
- Dry White Wine
- Butter
- Sugar
- Dijon Mustard

📁 Poivrade

- Mirepoix
- Oil
- Thyme
- Bay Leaf
- Vinegar
- Parsley Stems
- Peppercorn

📁 Bordelaise

- Mushroom Trimmings
- Fish Stock
- Egg Yolk
- Cream

📁 Perigueux

- Mushrooms
- Butter
- Lemon Juice

📁 Charcuterie

- Sour Pickles OR
- Cornichons

📁 Chevreuil

- Bacon OR
- Game Trimmings
- Red Wine
- Cayenne