

MOTHER SAUCES

Quiz



1. Name all five mother sauces.
2. What proteins can you pair with an espagnole sauce?
3. What proteins can you pair with a veloute sauce?
4. What is the base of a béchamel?
5. Describe a roux.
6. How many ounces of roux per gallon of liquid?
7. Why do we temper our liquid into a roux?
8. What is an onion pique?
9. What happens if you don't bring your sauce to a boil?