

## Sauces Classical And Contemporary Sauce Making James Peterson

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Cooking the sauce in the oven helps heat it evenly and without scorching. Traditionally, the tomato sauce was thickened with roux, and some chefs still prepare it this way. But the tomatoes themselves are enough to thicken the sauce. Here are a few small sauces made from the classic tomato sauce: Spanish Sauce; Creole Sauce; Portuguese Sauce

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While essentially the least complex to make out of the mother sauces, the sheer number of derivative sauces from this base, with sauce allemande (originally also a mother sauce under the original 19th century categorization), sauce vin blanc (white wine sauce) and sauce suprême among them, make sauce velouté one of the most important in both classical and modern French cuisine.

## **The 5 Mother Sauces of French Cuisine - MICHELIN Guide**

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Sauces used in traditional Japanese cuisine are usually based on shōyu ( ), miso or dashi. Ponzu, citrus-flavored soy sauce, and yakitori no tare, sweetened rich soy sauce, are examples of shōyu-based sauces. Miso-based sauces include gomamiso, miso with ground sesame, and amamiso, sweetened miso. In modern Japanese cuisine, the word "sauce" often refers to Worcestershire sauce, introduced in ...

## **Sauce - Wikipedia**

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Simmer gently for 30 minutes. Strain into a clean saucepan and simmer down to 1 cup ( 125 milliliters) if you're using beurre manié, or ½ cup ( 125 milliliters) if you're using only butter. If using beurre manié, work the tablespoon of butter and the flour into a paste.

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