

# VELOUTE SAUCE



## *Ingredients:*

10 oz. Butter or Margarine  
10 oz. Bread Flour  
1 gallon Stock (chicken), hot  
Seasoning (according to stock)

## *Method:*

1. Melt butter in sauce pan, stir in flour to make a smooth roux. Cook roux slowly for 5 to 6 min.; do not brown.
2. Slowly whip in stock until thickened and smooth. Check seasoning. Continue to cook sauce for 30 min.
3. Strain and reserve for intended usage.

*Variations:* With the addition of cream, the above sauce becomes **Supreme Sauce**. With the addition of eggs yolks and lemon juice, it becomes **Sauce Allemande**.

*Note:* Veloute may also be prepared with fish stock or veal stock but then would be specifically identified as fish veloute, etc.

Makes about one gallon