

# Velouté Sauce

Master the classic French velouté sauce - one of the five mother sauces. Silky smooth and versatile, perfect for fish and poultry dishes.

5 min

PREP

20 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 3 tbsp unsalted butter
- 3 tbsp flour
- 3 cup chicken broth
- 1 pinch salt
- 1 pinch white pepper

## Instructions

- 1 Make the roux**

Melt 3 tablespoons butter in a heavy-bottomed saucepan over medium-low heat until completely melted and foaming.
- 2** Add 3 tablespoons all-purpose flour to the melted butter and whisk constantly until the mixture is completely smooth with no lumps.
- 3** Cook the roux for 3-4 minutes, whisking constantly, until it turns a light blonde color and develops a nutty aroma.
- 4 Add the stock gradually**

Pour in  $\frac{1}{4}$  cup of the warm stock while whisking vigorously to prevent lumps from forming.
- 5** Continue adding the remaining  $2\frac{3}{4}$  cups stock in small increments, whisking thoroughly after each addition until the mixture is completely smooth.
- 6 Simmer and thicken**

Bring the sauce to a gentle simmer over medium heat and cook for 10-15 minutes, stirring frequently, until it

coats the back of a spoon and has thickened to a creamy consistency.

#### 7 **Season and strain**

Season with 1 pinch salt and 1 pinch white pepper, then taste and adjust seasoning as needed.

#### 8 Strain the sauce through a fine-mesh sieve to remove any lumps and achieve perfect smoothness.

## Tips

Cook your roux to a proper blonde color - this eliminates any raw flour taste and develops subtle nutty flavors that enhance the final sauce.

Keep your stock warm while making velouté to prevent temperature shock when combining with the roux, which can cause lumps.

Whisk constantly when adding stock to the roux - this is the most critical step for achieving a smooth, lump-free sauce.

Strain the finished sauce through a fine-mesh sieve for restaurant-quality smoothness and to remove any potential lumps.

If your sauce becomes too thick, thin it gradually with warm stock rather than cold liquid to maintain proper texture.

Season velouté at the end of cooking, as the sauce reduces and concentrates flavors during the cooking process.

Use a heavy-bottomed saucepan to prevent scorching and ensure even heat distribution throughout the cooking process.

Place plastic wrap directly on the surface of cooled velouté to prevent skin formation during storage.