

Espagnole Sos

Learn to make classic French Espagnole sauce, one of the five mother sauces. Rich brown sauce perfect as a base for demi-glace and other derivatives.

30	15	45	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Espagnole Sos

Malzemeler

- 1 tbsp butter
- 1 onion
- 0.5 oz flour
- 1 cup bone broth
- 0.5 oz tomato
- 1 bay leaf

Yap???

- 1 Prepare the Mirepoix**

Finely dice 1 onion into small, uniform pieces about 1/4-inch in size. Set aside in a small bowl.
- 2 Start the Roux**

Heat 1 tablespoon butter in a heavy-bottomed saucepan over medium heat (180°C/350°F) until melted and foaming.
- 3** Add the diced onions to the melted butter and cook, stirring occasionally, until deeply caramelized and golden brown, 8-10 minutes.
- 4** Sprinkle 0.5 oz flour over the caramelized onions and stir constantly to coat completely. Cook for 2-3 minutes until the flour is golden and no longer smells raw.
- 5 Add the Liquid**

Gradually whisk in 1 cup hot brown stock, adding it slowly in a steady stream while whisking constantly to prevent lumps. Continue whisking until completely smooth.
- 6** Stir in 0.5 oz tomato paste until fully incorporated, then add 1 bay leaf. Bring the mixture to a gentle simmer over medium-low heat.
- 7 Simmer and Reduce**

Maintain a gentle simmer and skim any foam or impurities that rise to the surface with a spoon. Continue cooking for 30 minutes, stirring occasionally, until the sauce has reduced by half and coats the back of a spoon.
- 8 Strain and Finish**

Remove and discard the bay leaf. Strain the sauce through a fine-mesh sieve into a clean container, pressing the solids with the back of a spoon to extract maximum liquid. Use immediately or cool completely before storing.

?puçlar?

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

Keep your stock hot in a separate pot while making the sauce - adding cold stock to hot roux can cause lumping and uneven texture.

Cook the roux to a deep golden brown color for maximum flavor development, but watch carefully to avoid burning which creates bitterness.

Add the stock gradually while whisking constantly to prevent lumps from forming in your sauce.

Skim the surface regularly during simmering to remove impurities and achieve a clean, professional-tasting sauce.

Don't rush the reduction process - proper simmering time develops the sauce's full flavor and achieves the correct consistency.

Strain the finished sauce through a fine-mesh sieve for the smoothest possible texture before serving or storing.

Make larger batches when possible since the sauce freezes well and having it on hand makes creating derivative sauces quick and easy.