

# 📁 Espagnole

- Brown Stock
- Blond Roux
- Mirepoix
- Tomato Paste
- Sachet
- Salt & Pepper

## BACKGROUND

This sauce is mother to the all-popular demi-glace, which is interchangeable with Jus Lie. From this intermediary sauce, numerous sauces are given birth.

## 📁 Glace de Viande

## 📁 Demi-glace

- Veal Stock

← (Interchangeable) →

## 📁 Jus Lié (Fond Lié)

- Cornstarch OR
- Arrowroot

## 📁 Chasseur

- Shallots
- Mushrooms
- Butter
- White Wine
- Tomatoes
- Parsley

## 📁 Châteaubriand

- Dry White Wine
- Shallots
- Lemon Juice
- Cayenne Pepper
- Butter
- Tarragon

## 📁 Port

- Port Wine

## 📁 Mushroom

- Mushroom
- Salt
- Lemon Juice
- Butter

## 📁 Piquant

- Shallots
- White Wine
- White Wine Vinegar
- Cornichons
- Tarragon
- Parsley
- Chervil

## 📁 Marchand de Vin

- Dry Red Wine
- Shallots

## 📁 Madeira

- Madeira Wine

## 📁 Robert

- Onion
- Dry White Wine
- Butter
- Sugar
- Dijon Mustard

## 📁 Poivrade

- Mirepoix
- Oil
- Thyme
- Bay Leaf
- Vinegar
- Parsley Stems
- Peppercorn

## 📁 Bordelaise

- Mushroom Trimmings
- Fish Stock
- Egg Yolk
- Cream

## 📁 Perigueux

- Mushrooms
- Butter
- Lemon Juice

## 📁 Charcuterie

- Sour Pickles OR
- Cornichons

## 📁 Chevreuil

- Bacon OR
- Game Trimmings
- Red Wine
- Cayenne