

# 📁 Velouté

- White Stock
- Blond Roux
- Salt & Pepper

## HISTORY

A sauce that derives its base from chicken, veal or fish stock, it branches into two intermediary sauces - Allemande and Supreme. These sauces are based on chicken or veal stock. However, the fish velouté spawns three sauces completely different from the Allemande and Supreme.

## 📁 Fish Velouté

- Fish Stock

## 📁 Chicken or Veal Velouté

- Chicken Stock OR
- Veal Stock

### 📁 Bercy

- Shallots
- Butter
- Dry White Wine
- Fish Stock

### 📁 Allemande

- Chicken/Veal Stock
- Salt & Pepper
- Egg Yolks
- Lemon Juice
- Cream

### 📁 Suprême

- Chicken Stock
- Mushroom Trimmings
- Cream
- Salt & Pepper

### 📁 Cardinal

- Fish Stock
- Cream
- Cayenne Pepper
- Lobster Butter
- Lobster Coral

### 📁 Aurora

- Tomato Paste
- Butter

### 📁 Horseradish

- Cream
- Dry Mustard
- Horseradish

### 📁 Albufera

- Glace de Volaille
- Red Pepper Butter

### 📁 Normandy

- Mushroom Trimmings
- Fish Stock
- Egg Yolk
- Cream

### 📁 Mushroom

- Mushrooms
- Butter
- Lemon Juice

### 📁 Poulette

- Mushrooms
- Shallots
- Butter
- Cream
- Lemon Juice

### 📁 Hungarian

- Onion
- Butter
- Paprika

### 📁 Ivory

- Glace de Volaille