

Veloute Sos

Learn to make classic French Velouté sauce with this simple recipe. A silky mother sauce perfect for fish, poultry, and creating derivative sauces.

5 min

HAZIRLIK

20 min

PIRME

25 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Veloute Sos

Malzemeler

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

Yapılış

- Make the Roux**

Melt 3 tablespoons butter in a heavy-bottomed saucepan over medium-low heat until completely melted and foaming.
- Add 3 tablespoons flour and whisk constantly until completely smooth with no lumps remaining.
- Continue cooking the roux while whisking constantly for 3-5 minutes, until it turns light golden and smells nutty but not browned.
- Add the Stock**

Warm 3 cups chicken stock in a separate pot or microwave until hot but not boiling.
- Add the warm stock to the roux gradually, starting with just 1/4 cup while whisking vigorously until completely smooth.
- Continue adding the remaining stock in small increments, whisking after each addition until smooth before adding more.
- Simmer and Finish**

Bring the sauce to a gentle simmer over medium heat, then reduce heat to low and cook for 10-15 minutes, stirring occasionally, until it coats the back of a spoon.
- Season with 1 pinch salt and 1 pinch white pepper, tasting and adjusting as needed.

İpuçları

Use warm stock when adding to the roux to prevent lumps from forming. Cold liquid can cause the mixture to seize.

Cook the roux until it turns a light golden color and smells nutty, but don't let it brown. This removes the raw flour taste.

Whisk constantly while adding stock to ensure a smooth, lump-free sauce. Add the stock gradually in small amounts.

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

The sauce should coat the back of a spoon but still flow easily. If too thick, thin with warm stock.

Season at the end of cooking, as the sauce will reduce and concentrate flavors during cooking.

For best results, use high-quality homemade stock. The flavor of your stock directly impacts the final sauce.

Keep the sauce warm in a double boiler if not using immediately to prevent a skin from forming on the surface.