

Velouté Sauce

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

Velouté is one of the five classic mother sauces in French cuisine. This simple, stock-based sauce forms the base of many other sauces, such as:

Allemande – classic velouté thickened with egg yolks

Bercy – velouté made with fish stock, white wine and shallots

Suprême – classic velouté made with mushrooms and cream

Making the Velouté Sauce

To start the velouté, first melt the butter over medium-low heat. Add the flour and whisk until fully incorporated. Cook the roux until it turns a blond color.

Slowly add the stock, a bit at a time. Whisk and let it come back to a gentle boil each time before adding more stock. Add the stock until you reach a silky-smooth consistency.

Once done, season with salt and white pepper to taste. The sauce may thicken slightly as it cools, so if you're not planning to use it right away, you may need to loosen it up with a bit more hot stock before using.

Velouté sauce can be used in many dishes, from soups to sauces. It goes particularly well with poultry and seafood dishes.

Step 1: Making the Velouté Sauce

- 3 tbsp unsalted butter
- 3 tbsp all-purpose flour
- 2 cups white chicken stock (approx.)
- kosher salt (to taste)
- white pepper (to taste)