Sauces / France

Sauce Velouté

One of the French mother sauces — a blond roux moistened with clear white stock, then patiently simmered and skimmed into a smooth, light, ivory sauce. Named for its velvet texture: it should coat a spoon without ever feeling heavy.

Time 45 min **Servings** 4

What you'll need.

- ☐ 12 parts White stock (chicken or veal)
- ☐ 1 parts Unsalted butter
- ☐ 1 parts All-purpose flour
- ☐ 0.1 parts Fine sea salt
- ☐ 0.02 parts White pepper

Let's make it.

01 Melt the butter in a heavy saucepan over medium-low heat until it foams but does not brown. Whisk in the flour all at once. Cook, stirring constantly, a touch longer than you would for a white roux — about 4 to 6 minutes — until the raw-flour smell gives way to a faint scent of toasted hazelnut and the paste takes on a pale straw color.

02 Off the heat, pour in the warm white stock in a steady stream, whisking constantly. Add it in three or four additions, letting each disappear before the next. Return to medium heat and bring to a gentle boil, whisking, until the sauce thickens and turns glossy. Lumps mean the stock went in too fast — whisk hard or strain.

03 Slide the pan half off the burner so the sauce simmers on one side only — this pushes a skin of fat, foam, and impurities to the cooler side (dépouillage). Simmer gently for 20 to 30 minutes, skimming the surface with a ladle every few minutes, until the sauce is glass-clear in color and reduced to a true nappe.

04 Season with fine sea salt and a small pinch of white pepper — white, so no dark specks mar the pale sauce. Taste and adjust. The velouté should taste of clean, concentrated stock, rounded and gently savory, never floury or flat.

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Servings are an estimate; check quantities in the source recipe.
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