

## Sauces Quiz

When making a “Broken Butter Sauce” what is used to finish it?

What temperature should butter be when it is knocked into a Beurre Blanc?

When knocking butter into a sauce should your pan be on or off the heat?

What is the difference between a Beurre Blanc and a Beurre Roux?

What is the difference between a “Whipped Butter” and a “Compound Butter”?

What are the 4-steps of making a Hollandaise?

- 1.
- 2.
- 3.
- 4.

At what temperature will a Hollandaise break?

What is the purpose of the “fat” in a Hollandaise?

Name the three different types of fat that you can use in Hollandaise.

- 1.
- 2.
- 3.

Explain the process for fixing a broken Hollandaise sauce.

Approximately how much fat can one egg yolk absorb?

Why is an acid added to a Hollandaise sauce?

Explain the "classic method" for making a Demi.

Explain the “modern method” for making a Demi.

Why are veal bones used for making Demi?