SAUCES: AN OVERVIEW

Chef Thomas Keller / Chapter Eighteen

MASTERCLASS

SAUCES: AN OVERVIEW

"One of the positions that we all aspired to be was a saucier. As a chef de partie, that was the pinnacle. That's what we all wanted to be. We wanted to be the saucier so we can learn the magic of sauces."

CHAPTER REVIEW

"Sauce" is a broad term that can mean different things to different people. Vinaigrettes are sometimes classified as sauces, as are pickled-vegetable chow chows and other condiments. In his first MasterClass, Chef Keller demonstrated how to make a classic hollandaise sauce, which can stand on its own but also serves as the building block for Béarnaise sauce, Choron sauce, Foyot sauce, and other staples from the French culinary canon.

Although Chef Keller defines sauces in a broad sense, his favorites are those that use stocks, especially the versatile veal stock, as a base. These sauces can be complicated and time-consuming. But there are also such things as quick-sauces, which are less involved but have many of the same magical qualities that Chef Keller looks for in his sauces. These are the sauces you'll be learning to make here.