# Unit 308: Produce and present advanced main course dishes using standardised recipes

# Handout 9: Cold emulsified sauces

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| **Sauce** | **Ingredients** | **Uses** |
| Mayonnaise | Egg yolks, mustard, oil, acid (Vinegar) | Salads, cold fresh shellfish and meats |
| Verte | Mayonnaise and green herbs | Cold fish, shellfish, and meats |
| Rémoulade | Mayonnaise, capers, gherkins, chervil, tarragon, parsley, chives, tarragon; chopped onion and hard-cooked egg are optional | Fried fish, cold meats. and poultry |
| Gribiche | Mayonnaise, hard-cooked eggs, mustard, gherkins, parsley, chervil, parsley, chervil, tarragon | Cold fish and deep-fried foods |
| Chantilly | Two parts mayonnaise, and one-part whipped cream | Cold asparagus or artichokes |
| Aïoli | Mayonnaise, garlic, sometimes saffron | Vegetables and fish |
| Rouille | Mayonnaise, white bread, garlic, paprika, saffron | Traditional accompaniment to Provençal fish soups or stews, especially bouillabaisse |
| Andalouse | Mayonnaise, tomato coulis, diced peppers | Hard-cooked eggs and vegetables |