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

# Handout 11: Warm emulsified sauces

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| **Sauce** | **Ingredients** | **Uses** |
| Hollandaise | Egg yolks, clarified butter, lemon juice, salt, cayenne pepper | Warm vegetables, artichoke hearts, fish, eggs |
| Mousseline | Three parts hollandaise and one-part whipped cream | Same as hollandaise |
| Moutarde | Hollandaise and mustard | Same as hollandaise |
| Maltaise | Hollandaise, blood orange juice, blanched orange zest | Fish mousses or turbot |
| Mikado | Hollandaise, mandarin orange juice, blanched mandarin orange zest | Poached fish |
| Béarnaise | Egg yolks, clarified butter, salt, tarragon, chervil, reduction of white wine, vinegar, shallots, tarragon, peppercorns | Grilled meats or fish |
| Foyot or Valois | Béarnaise and meat glaze | Grilled fish |
| Choron | Béarnaise and tomato concassé | Grilled meat or fish |
| Paloise | Béarnaise with mint instead of tarragon | Lamb or shellfish |
| Tyrolienne | Béarnaise with a neutral oil instead of clarified butter | Grilled meat |