

Mother Sauces Quiz (KEY)

Directions: Using the word bank below, write the correct term on the blank next to the definition. Each word will be used only once.

Mother Sauce	Saucier	Béchamel Sauce	Onion Pique
Mirepoix	Roux	Tomato Sauce	Pureé
	Hollandaise Sauce		Espagnole Sauce

- _____ **Pureé** _____ 1. Any food that is mashed to a smooth consistency.
- _____ **Espagnole Sauce** _____ 2. Is also known as a Brown sauce and is used as a base for many sauces.
- _____ **Roux** _____ 3. A mixture of flour and fat that, after being slowly cooked over low heat, is used to thicken mixtures such as soups and sauces.
- _____ **Mother Sauce** _____ 4. A basic sauce used in the production of other sauces.
- _____ **Onion Pique** _____ 5. Is a traditional French culinary technique where a chef attaches one or more bay leaves to an onion by pushing whole cloves through the leaves into the onion.
- _____ **Hollandaise Sauce** _____ 6. A sauce made of butter, egg yolks, and flavorings (especially lemon juice).
- _____ **Saucier** _____ 7. Prepares sauces and stews and sauté foods to order.
- _____ **Tomato Sauce** _____ 8. Made with puréed tomatoes to give the sauce texture and flavor.
- _____ **Béchamel Sauce** _____ 9. A rich cream sauce made from cream and a roux, with an onion pique
- _____ **Mirepoix** _____ 10. A French **Culinary** term that refers to a rough dice of carrot, onion and celery that forms the basis of a wide variety of stocks, sauces and soups.