

Mise En Place Form

NAME: Ryan Loyd
DATE: 3-3-25
ASSIGNMENT: Veloute Sauce

TIME UTILIZATION: (Think: What should I complete first, how much time will it take, what is the estimated time of completion for this recipe. If in a two day class please consider what should be done on prep day and how much time it will take for execution on service day)

Ingredients	Prep Time
2 oz. clarified butter	
2 oz. flour	
1 1/4 qts chicken stock	
salt and pepper, to taste	

Method	
1. Mise en place ingredients: measure out clarified butter, flour, chicken stock and seasonings	10 min.
2. Add butter to a saucepan on low to low-medium heat. Add flour and whisk for 1 min. to cook the blonde roux.	5 min.
3. Add the stock gradually to the roux and whisk constantly to avoid lumps. Heat to a boil and then reduce heat to simmer for 30 min.	30 min.
4. After 30 min. the sauce should be reduced to approx. 1 qt. Strain through a cheesecloth or chinois	5 min.
5. To prevent a skin from forming, melted butter may be ladled over the top of the sauce. Keep warm until ready for use in Cream of Broccoli Soup.	5 min.

Minimum Cooking temperatures for Proteins:

_____ °F	_____ °F
_____ °F	_____ °F

Carry over cooking times for Proteins:

_____ °F _____ °F _____ °F

QUESTIONS I HAVE REGARDING MY RECIPE AND TIME UTILIZATION PLAN

Is the sauce supposed to be relatively smooth and fairly liquid?

Is the melted butter at the end a part of the clarified butter from the ingredients list?

COOKING PRINCIPLE(S): Give a complete definition of each cooking principle utilized in this recipe assignment.

Melting - heating over a burner or flame to liquify

Simmer - Heat to about 200, less than boiling

Straining - further clarifying

Tools & Equipment

Measuring cups

Measuring spoons

Digital scale

Heavy saucepan

Whisk

Cheesecloth or chinois

Ladle

Glass jar for extra