



BIERIFOODS BASIC WHITE SAUCES

YIELD: 1 – 2 CUPS

PREP TIME: 10 - 20 MIN.

BASIC ROUX

INGREDIENTS:

2 TBS BUTTER
2 TBS FLOUR

HOW TO MAKE IT:

MELT BUTTER IN SAUCEPAN
ADD FLOUR. COOK OVER MEDIUM
HEAT FOR 2 MIN.

BIERIFOODS BASIC BECHAMEL

1 CUP MILK
BASIC ROUX
2 TBS **BF 21 HERB & SPICE BLEND**
SALT & PEPPER TO TASTE

GRATUALLY STIR MILK INTO **ROUX**
HEAT TO BOIL, STIR CONSTANTLY
ADD **BF 21 HERB & SPICE BLEND**.
SIMMER & STIR FOR 2 MIN.
SEASON WITH SALT & PEPPER

BIERIFOODS BASIC CHICKEN CREAM SAUCE

$\frac{3}{4}$ CUP CHICKEN STOCK
 $\frac{1}{4}$ CUP HEAVY CREAM
BASIC ROUX
2 TBS **BF 21 HERB & SOICE BLEND**

GRATUALLY STIR CHICKEN STOCK
AND CREAM INTO **ROUX**. HEAT TO
BOIL, STIR CONSTANLY.
ADD **BF 21 HERB & SPICE BLEND**.
SIMMER & STIRR FOR 2 MIN

BIERIFOODS BASIC FISH CREAM SAUCE

$\frac{3}{4}$ CUP FISH STOCK
 $\frac{1}{4}$ CUP HEAVY CREAM
BASIC ROUX
1 TBS LEMON JUICE
2 TBS **BF 21 HERB & SPICE BLEND**

GRATUALLY STIR FISH STOCK &
CREAM INTO **ROUX**. HEAT TO BOIL,
STIR CONSTANTLY.
ADD **BF 21 HERB & SPICE BLEND** &
LEMON JUICE. SIMMER & STIR
FOR 2 MIN.

BIERIFOODS BASIC SAUCES

CAN BE ENHANCED BY MAKING A REDUCTION WITH WINE, BEER, BRANDY,
COGNAC, ETC. ADD $\frac{1}{2}$ CUP OF FINISHED REDUCTION TO BIERIFOODS BASIC
SAUCES AND SIMMER FOR 3 MINUTES. **BIERIFODDS 21 HERB & SPICE BLEND**
REALLY ENHANCES FLAVORS AND UNIQUE GOURMET TASTE. ENJOY

STORAGE & FOOD SAFETY TIPS

KEEP SAUCES IN COVERED FOOD CONTAINERS. **ALWAYS LABEL & DATE FOOD
PRODUCT!** REFRIDGERATE UP TO 3 DAYS. FREEZING NOT RECOMMENDED.