

## 1. Sauces Derived from Béchamel

1. **Mornay Sauce:** Béchamel with Gruyère and Parmesan cheese.
2. **Cheddar Cheese Sauce:** Béchamel with sharp Cheddar cheese.
3. **Cream Sauce:** Béchamel enriched with heavy cream.
4. **Mustard Sauce:** Béchamel with Dijon mustard.
5. **Soubise Sauce:** Béchamel blended with puréed, sweated onions.
6. **Velouté de Crème:** Béchamel with cream and stock for a silkier texture.
7. **Nantua Sauce:** Béchamel with crayfish butter and cream.
8. **Chevre Sauce:** Béchamel with goat cheese.
9. **Curry Sauce:** Béchamel with curry powder or paste.
10. **Mornay Velouté:** Béchamel with stock added for a lighter cheese sauce.
11. **Aurora Sauce:** Béchamel with tomato purée for a light pink sauce.
12. **Herb Sauce:** Béchamel with finely chopped fresh herbs like parsley, thyme, or chives.
13. **Garlic Sauce:** Béchamel with roasted garlic purée for depth of flavor.
14. **Horseradish Sauce:** Béchamel with grated fresh horseradish for heat.
15. **Egg Sauce:** Béchamel with chopped hard-boiled eggs.
16. **Albufera Sauce:** Béchamel with meat glaze (demi-glace).
17. **Chèvre and Spinach Sauce:** Béchamel with goat cheese and spinach purée.
18. **Lobster Sauce:** Béchamel with lobster stock and lobster meat.
19. **Mushroom Sauce:** Béchamel with sautéed and puréed mushrooms.
20. **Truffle Sauce:** Béchamel with truffle oil or finely chopped truffles.
21. **Espagnole Blend:** Béchamel combined with a touch of Espagnole sauce for complexity.
22. **Anchovy Sauce:** Béchamel with finely mashed anchovies for a salty, umami kick.
23. **Vegetable Sauce:** Béchamel with blended roasted vegetables like carrots or cauliflower.
24. **Cheese Fondue Sauce:** Béchamel enriched with a mix of cheeses and white wine.
25. **Piquante Sauce:** Béchamel with capers, vinegar, and shallots.
26. **Wine Sauce:** Béchamel with a splash of white or dry sherry wine.
27. **Pesto Béchamel:** Béchamel with basil pesto stirred in for a vibrant, herbaceous twist.
28. **Smoked Cheese Sauce:** Béchamel with smoked Gouda or smoked Cheddar.
29. **Roquefort Sauce:** Béchamel with crumbled Roquefort or another blue cheese.
30. **Walnut Sauce:** Béchamel blended with ground walnuts and Parmesan.
31. **Béchamel Bordelaise:** Béchamel with red wine reduction.
32. **Moroccan-Spiced Sauce:** Béchamel with cinnamon, nutmeg, and a touch of cumin.
33. **Paprika Sauce:** Béchamel with sweet or smoked paprika.
34. **Coconut Béchamel:** Béchamel made with coconut milk instead of regular milk.
35. **Gorgonzola Sauce:** Béchamel with melted Gorgonzola cheese.
36. **Tarragon Sauce:** Béchamel with fresh tarragon and a splash of white wine vinegar.
37. **Sweet Béchamel:** Béchamel with sugar and vanilla, used for dessert applications.



## 2. Espagnole Sauce

**Base Sauce:** A brown stock-based sauce (beef or veal) thickened with brown roux and enriched with tomato paste and mirepoix.

1. **Demi-Glace:** Espagnole reduced by half with equal parts brown stock.
2. **Bordelaise Sauce:** Demi-glace with red wine, shallots, and bone marrow.
3. **Chasseur Sauce:** Espagnole with mushrooms, shallots, white wine, and tomatoes.
4. **Lyonnais Sauce:** Espagnole with caramelized onions and white wine.
5. **Robert Sauce:** Espagnole with mustard and onions.
6. **Charcutière Sauce:** Robert sauce with chopped gherkins.
7. **Perigueux Sauce:** Espagnole with Madeira wine and truffles.
8. **Bigarade Sauce:** Espagnole with orange juice and zest.
9. **Madeira Sauce:** Espagnole with Madeira wine.
10. **Port Wine Sauce:** Espagnole with port wine reduction.
11. **Mushroom Sauce:** Espagnole with sautéed mushrooms.
12. **Diable Sauce:** Espagnole with white wine, vinegar, and cayenne.
13. **Genevoise Sauce:** Espagnole with fish stock and red wine.
14. **Espagnole Bordelaise:** Espagnole with marrow and a splash of red wine.
15. **Piquante Sauce:** Espagnole with vinegar, cornichons, and capers.
16. **Marchand de Vin Sauce:** Espagnole with red wine reduction.
17. **Peppercorn Sauce:** Espagnole with crushed green or black peppercorns.
18. **Garlic Espagnole:** Espagnole with roasted garlic purée.
19. **Veal Glaze Sauce:** Reduced Espagnole for intense flavor.
20. **Wild Game Sauce:** Espagnole enriched with juniper berries and red wine.



### 3. Hollandaise Sauce

**Base Sauce:** An emulsion of clarified butter, egg yolks, and lemon juice or vinegar.

1. **Béarnaise Sauce:** Hollandaise with a tarragon and vinegar reduction.
2. **Choron Sauce:** Béarnaise with tomato purée.
3. **Mousseline Sauce:** Hollandaise with whipped cream folded in.
4. **Maltaise Sauce:** Hollandaise with blood orange juice and zest.
5. **Foyot Sauce:** Béarnaise with meat glaze (demi-glace).
6. **Grimrod Sauce:** Hollandaise with saffron.
7. **Vin Blanc Hollandaise:** Hollandaise with white wine reduction.
8. **Noisette Sauce:** Hollandaise with browned butter for a nutty flavor.
9. **Tarragon Hollandaise:** Hollandaise with fresh tarragon infusion.
10. **Satsuma Hollandaise:** Hollandaise with tangerine or satsuma juice.
11. **Chive Hollandaise:** Hollandaise with finely chopped chives.
12. **Herbed Hollandaise:** Hollandaise with mixed fresh herbs.
13. **Mustard Hollandaise:** Hollandaise with Dijon mustard.
14. **Espagnole Hollandaise:** Hollandaise with a touch of demi-glace.
15. **Curry Hollandaise:** Hollandaise with curry powder.
16. **Horseradish Hollandaise:** Hollandaise with grated horseradish.
17. **Garlic Hollandaise:** Hollandaise with roasted garlic purée.
18. **Wasabi Hollandaise:** Hollandaise with wasabi paste.
19. **Lemon Dill Hollandaise:** Hollandaise with fresh dill and lemon juice.
20. **Caper Hollandaise:** Hollandaise with chopped capers for tanginess.



## 4. Tomato Sauce

**Base Sauce:** A robust sauce made with simmered tomatoes, garlic, onions, and herbs.

1. **Marinara Sauce:** Tomato sauce with garlic, olive oil, and herbs.
2. **Puttanesca Sauce:** Tomato sauce with olives, capers, and anchovies.
3. **Creole Sauce:** Tomato sauce with onions, peppers, and celery.
4. **Spanish Sauce:** Tomato sauce with onions, garlic, and olive oil.
5. **Bolognese Sauce:** Tomato sauce with ground meat, wine, and cream.
6. **Provençal Sauce:** Tomato sauce with olives, capers, and herbes de Provence.
7. **Arrabbiata Sauce:** Spicy tomato sauce with garlic and chili.
8. **Vodka Sauce:** Tomato sauce with vodka and cream.
9. **Romano Sauce:** Tomato sauce with Romano cheese and fresh basil.
10. **Napolitana Sauce:** Tomato sauce with fresh herbs and garlic.
11. **Tomato Coulis:** Smooth, sieved tomato purée.
12. **Tomato Concassé:** Chunky tomato sauce with herbs.
13. **Sicilian Tomato Sauce:** Tomato sauce with raisins and pine nuts.
14. **Mushroom Tomato Sauce:** Tomato sauce with sautéed mushrooms.
15. **Eggplant Sauce:** Tomato sauce with roasted eggplant purée.
16. **Bell Pepper Sauce:** Tomato sauce blended with roasted bell peppers.
17. **Seafood Tomato Sauce:** Tomato sauce with shrimp or clams.
18. **Zucchini Tomato Sauce:** Tomato sauce with sautéed zucchini.
19. **Garlic Tomato Sauce:** Tomato sauce with roasted garlic.
20. **Herbed Tomato Sauce:** Tomato sauce with a mix of fresh herbs.



## 5. Velouté Sauce

**Base Sauce:** A stock-based sauce (chicken, fish, or veal) thickened with a blond roux.

1. **Suprême Sauce:** Velouté with reduced chicken stock and cream.
2. **Allemande Sauce:** Velouté with egg yolks, cream, and lemon juice.
3. **Normande Sauce:** Velouté with cream, butter, and mushroom essence.
4. **Bercy Sauce:** Velouté with white wine, shallots, and parsley.
5. **Poulette Sauce:** Velouté with mushrooms, lemon juice, and parsley.
6. **Aurora Sauce:** Velouté with tomato purée.
7. **Cardinal Sauce:** Velouté with fish stock and lobster butter.
8. **Hungarian Sauce:** Velouté with paprika and sour cream.
9. **Vin Blanc Sauce:** Velouté with white wine, often paired with fish.
10. **Curry Velouté:** Velouté with curry powder or paste.
11. **Mushroom Sauce:** Velouté with sautéed mushrooms.
12. **Ivory Sauce:** Velouté with cream, used for delicate dishes.
13. **Shrimp Sauce:** Velouté with shrimp stock and minced shrimp.
14. **Tarragon Sauce:** Velouté with fresh tarragon and a touch of vinegar.
15. **Herb Sauce:** Velouté with finely chopped herbs like chervil and parsley.
16. **Chivry Sauce:** Velouté with white wine, shallots, and tarragon.
17. **Oyster Sauce:** Velouté with oyster essence and cream.
18. **Fines Herbes Sauce:** Velouté with parsley, chives, tarragon, and chervil.
19. **Caper Sauce:** Velouté with capers for a briny kick.
20. **Vegetable Velouté:** Velouté blended with roasted vegetables.

