

# ESPAGNOLE SAUCE - MOTHER SAUCE #3

F HARD

Last Modified: 11/28/2016

PREP: 3 Hrs  
COOK: 2 Hrs 30 Min  
STOVETOP

SAUCE

THIS IS A BASIC FRENCH SAUCE / GRAVY INGREDIENT

QUA	MEASURE	INGREDIENT	PROCESS
<b>BASIC ESPAGNOLE SAUCE</b>			
1	Recipe:	Sauce - Roux - Dark Red - Brown	Cooled
OR			
		Fresh Made Roux (See Step #2)	Cooled
PLUS			

<b>BASIC ESPAGNOLE INGREDIENTS</b>			
1	Small	Yellow Onion	Medium Dice
1	Small	Carrot (Peeled)	Medium Dice
1	Stalk	Celery	Medium Dice
1	Clove	Garlic	Minced
2	Tbsp	Unsalted Butter	
6	Cups	Beef Stock (Swanson)	
1/4	Cup	Tomato Puree (Hunts)	
1/8	Tsp	Kosher Salt	
1 1/8	Tsp	Ground White Pepper	

<b>BASIC ESPAGNOLE SIMPLE ROUX</b>			
1/2	Cup	Unsalted Butter	
1/2	Cup	All Purpose Flour	

<b>BASIC ESPAGNOLE SACHET</b>			
1/2	Whole	Dried Bay Leaf	
2	4 Inch	Fresh Italian Parsley Stems (No Leaves)	
1/8	Tsp	Dried Thyme	
1	Clove	Garlic	
1	6 Inch	Cheesecloth Square	
1	12 Inch	Kitchen Twine	

<b>BORDELAISE SAUCE</b>			
1	Cup	Dry Red Wine (Pinot Noir)	
2	Medium	Shallots	Minced
1/4	Tsp	Crushed Black Peppercorns	
1	Pinch	Dried Thyme	
1/2	Medium	Dried Bay Leaf	
1	Quart	Basic Espagnole Sauce	

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<b>MADERIA SAUCE</b>			
1/4	Cup	Maderia Wine (Broadbent)	
1	Quart	Basic Espagnole Sauce	
<b>MUSHROOM SAUCE</b>			
1/2	Pound	White Mushrooms	Sliced
1	Tbsp	Unsalted Butter	
1	Medium	Shallot	Minced
1	Tbsp	Dry Sherry (Christian Brothers)	
1	Tsp	Lemon Juice	
1	Quart	Basic Espagnole Sauce	
<b>DEMI-GLACE SAUCE</b>			
4	Cups	Beef Stock (Swanson)	
2 1/2	Cups	Basic Espagnole Sauce	
1/4	Cup	Maderia Wine (Broadbent)	
1		Fresh Herb Combination You Like	See Note
<b>PREPARATION</b>			
<b>FACTOID</b>	ESPAGNOLE is the third Sauce used in French cooking, known as "Mother Sauce #3". It is Brown, thick and flavorful and can be the base for ANY Dark Gravy or Sauce you need.		
<b>CAUTION</b>	The Demi-Glace Sauce is listed last because it is REALLY hard to make correctly without burning.		
<b>TOOLS</b>	1) Sachet 2) Small Saucepan & Lid 3) Large Stainless Steel Skillet & Lid 4) Large Saucepan & Lid 5) Stock Pot 6) Fine Wire Strainer		
<b>PREP</b>	<b>DISH</b> 1) Medium dice the Yellow Onion and set it aside. 2) Medium dice the Carrot and add it on top of the Onion. 3) Medium dice the Celery and add it on top of the Onion. 4) Mince the Garlic Clove and set it aside.		
<b>PREP</b>	<b>BORDELAISE SAUCE</b> 1) Mince the Shallots and set them aside.		
<b>PREP</b>	<b>MUSHROOM SAUCE</b> 1) Slice the Mushrooms and set them aside. 2) Mince the Shallot and set it aside.		
<b>1</b>	<b>SACHET:</b> Place 1/2 of a Bay Leaf, Parsley (Stems ONLY), Thyme, and Garlic in a square of cheesecloth. Gather up the corners and twist them tightly together. Using just 1 end of the string, tightly tie the sachet closed. Tie the other end of the string into a loop which will be placed around the handle of the saucepan. Set it aside until needed.		

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<b>2</b>	<p><b>ROUX:</b> Heat the Butter in a small saucepan over medium heat until it stops bubbling. Whisk in the Flour to achieve a paste-like consistency, and cook while stirring constantly, for 5 to 6 minutes until the mixture bubbles again, turns a light brown in color and has a nutty aroma. This is called a Dark Roux. Set aside. <b>CAUTION</b> - This <u>will</u> burn VERY easily. If it burns (ANY black specks), it is ruined - discard &amp; start over.</p> <p>OR - Make a foolproof Roux using the Recipe: Sauce - Dark Red - Brown except quit baking the Roux before it reaches a Dark Red color.</p>
<b>3</b>	<p><b>BASIC ESPAGNOLE:</b> Place the 2 tablespoons of Butter in a stock pot over medium heat. Add in the Onion, Carrot, and Celery. Sauté the Vegetables, stirring often, for about 5 to 6 minutes, or until well browned. Add in the Minced Garlic and sauté them for another 1 to 2 minutes.</p>
<b>4</b>	<p><b>BASIC ESPAGNOLE:</b> Add in the remaining ingredients. Tie the sachet to the handle &amp; drop it in. Bring the mixture to a boil, skimming off any impurities from the surface, as needed. Reduce the heat to low and simmer, uncovered, for about 2 hours, skimming the surface occasionally, until the Espagnole Sauce has reduced to about 1 quart.</p>
<b>5</b>	<p><b>BASIC ESPAGNOLE:</b> Pour the Espagnole Sauce and the sachet into a fine wire strainer over a medium mixing bowl. Use a ladle or spoon to gently press any remaining Vegetables through the strainer. Discard the sachet.</p>
<b>6</b>	<p><b>BORDELAISE SAUCE:</b> Place the Wine, Shallots, Crushed Black Peppercorns, Thyme, and Bay Leaf in a medium saucepan over medium high heat. Bring to a boil and then reduce to medium heat. Cook for about 33 minutes or until reduced by 3/4. Add the in the basic Espagnole Sauce and simmer it for 15 to 20 minutes. Remove from the heat and strain it through a cheesecloth lined wire strainer. Cut 2 tablespoons of Butter into small pieces and drop them, 1 at a time, into the Bordelaise Sauce while shaking constantly to combine. Serve while hot.</p>
<b>6</b>	<p><b>MADEIRA SAUCE:</b> Place the Espagnole Sauce in a medium saucepan over medium heat. Cook for 30 to 45 minutes until reduced to 1/2 cup. Add in the Madeira Wine, stirring to combine. Serve while hot.</p>
<b>6</b>	<p><b>MUSHROOM SAUCE:</b> Melt the Butter in a medium skillet over medium heat. Add in the Shallot and sauté for 2 to 3 minutes until translucent. Add in the Sliced Mushrooms and continue sautéing until brown and reduced. Add in the basic Espagnole Sauce and simmer for about 10 minutes. Add in the Sherry and Lemon Juice. Serve while hot.</p>
<b>6</b>	<p><b>DEMI-GLACE SAUCE:</b> In a medium saucepan over medium low heat combine the basic Espagnole Sauce and the Beef Stock. If you choose to infuse a flavor into the Demi-Glaze, add in the chosen Herb or Herbs at this time. Bring it to a medium simmer and cook until it is reduced by about 1/2, add in the Madeira Wine and continue reducing until you have reached 1/3 of the original volume. Stir the mixture frequently through entire reduction period. When finished, pour it through a fine wire strainer and serve while hot</p>
<b>HINTS</b>	<p><b>DEMI-GLACE ONLY:</b> When making a demi-glaze, the amount of reduction is MUCH more critical than the actual time of cooking. You can slightly speed up this process by bringing the mixture to a faster simmer or slow it down by reducing the simmer. The 2/3 reduction is the important thing to accomplish. Bear in mind that the faster the simmer the more attention you will have to pay it to avoid burning the Sauce. When using Herbs to infuse a flavor into the demi-glaze use sprigs of Herbs that are not cut up. This will permit you to easily remove them from the finished Sauce.</p>