



Hospitality and Catering

# Producing hot sauces

## Lesson 5

Improve your knowledge of hot sauces, learn how to prepare, store and cook various hot sauces.





# Jus de roti – basic gravy

Using the roasting tray after  
roast meats.





# Jus de roti – basic gravy

The tray should contain juices and  
crispy parts left over from roasting.





# Jus de roti – basic gravy

Place the tray over some heat and  
add stock and wine.

Bring to the boil and reduce until  
slightly thickened.





# Jus de roti – basic gravy

With a spoon scrape off the bits  
that are stuck to the bottom of  
the tray.





# Jus de roti – basic gravy

Pour and strain the juice into a clean saucepan and slowly reduce further.





# Jus de roti – basic gravy

Strain off any fat that rises to the surface.

Taste and season.





# Thickened gravy

Using jus de roti you can add cornflour to make a thicker gravy.

Using a small amount of cornflour dissolved in water.







# Thickened gravy

Add the mix to the jus de roti,  
stir and bring to the boil.





# Basic healthy tomato sauce

Onion, celery and carrot, diced  
and fried.

Add tinned tomato and tomato  
puree.





# Basic healthy tomato sauce

Season and simmered for 30  
minutes

Liquidise and strain.





# Basic healthy tomato sauce

This can form the base of curry  
sauces and other pasta sauces.





# Revision Activity 5

How do you make 'jus de roti' thicker?