



Hospitality and Catering

## Producing hot sauces

#### Lesson 5

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

foodsphere.co.uk ©2020 Foodsphere Qualifications Limited





Using the roasting tray after

roast meats.





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





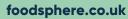
Place the tray over some heat and add stock and wine.

Bring to the boil and reduce until slightly thickened.





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







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







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?