



Hospitality and Catering

# Producing hot sauces

## Lesson 6

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





# Making sauces to order

In high class restaurants sauces are made to order using several techniques and pre-prepared base sauces.





# Making sauces to order

After frying steak in a pan, remove from the pan and place under hot lights above 63°C.





# Making sauces to order

The pan will be slightly greasy and contain crispy bits left from frying.





# Making sauces to order

Adding alcohol, wine or spirits will help to lift the grease and bits away from the pan.

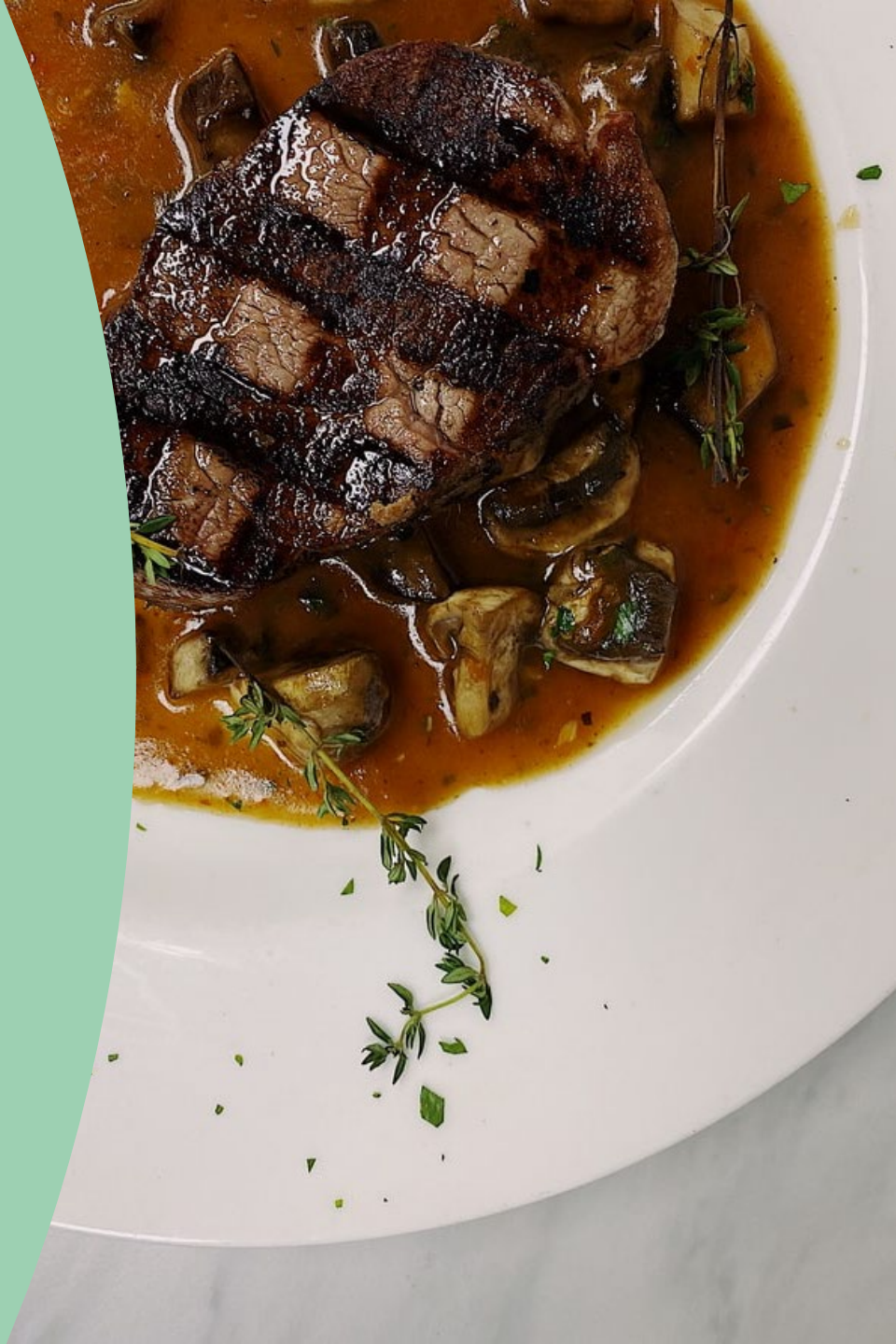
This is called deglazing.





# Making sauces to order

Reduce the alcohol until nearly all has gone and add a base sauce of demi glaze and accompanying ingredients.





# Making sauces to order example

Green pepper and cream for  
'steak au poivre' – Peppered  
steak.





# Using alcohol in sauces

Alcohol can be added to flavour  
or compliment the dish.







# Using alcohol in sauces

Always add to boiling sauces.

Alcohol evaporates at 78°C.

Leaving behind flavour only.





# Consistency of sauces

All sauces should be sieved and just coat the back of a spoon.

Too thick – add more stock, milk or cream.

To thin – boil to reduce or add cornflour to thicken.





# Tasting sauces

This is important to check the  
flavour as the sauce cooks.



# Tasting sauces

Only use a tasting spoon once to prevent cross contamination.

If the sauce tastes remotely burnt, then start again.





# Quality points

A well made sauce will be:

- Shiny
- Have a good aroma





# Quality points

A well made sauce will:

- Taste of the flavours it was made from
- Compliment the dish it is being used for





# Revision Activity 6

**How do you check the quality of the sauce?**