

## UNIT – 4

### Topic : Sauces and Coulis

Objective : analyze various types of dessert sauces and coulis

GALGOTIAS  
UNIVERSITY

## INTRODUCTION

- INTRODUCTION OF SAUCES AND COULIS
- COMPONENTS OF SAUCES-Liquid, Thickening Agents, Seasoning, Flavouring
- TYPES OF SAUCES
- CLASSICAL AND CONTEMPORARY SAUCES
- VARIOUS USES OF SAUCES
- CHOOSING AN ACCOMPANYING SAUCE
- STORAGE AND SERVICE OF SAUCES
- MODERN APPETIZERS

## INTRODUCTION OF SAUCES AND COULIS

- WHAT IS A SAUCE?
- WHAT IS A COULIS?
- WHAT IS THE DIFFERENCE BETWEEN A SAUCE AND A COULIS ?



## COMPONENTS OF SAUCES

### LIQUID

- WATER
- FRUIT JUICES
- MILK
- CREAM
- SPIRITS AND ALCOHOL



## **THICKENING AGENTS**

- STARCHES
- EGGS
- CHOCOLATES
- GELATINE
- CREAM
- SUGAR AND ITS PRODUCTS
- AIR
- FRUITS AND VEGETABLES



## SEASONING

- SALT
- ACIDS
- SUGAR



GALC  
UNIV



## FLAVOURING

- EXTRACTS
- HERBS AND SPICES
- ESSENTIAL OILS
- ESSENCES
- BLENDED FLAVOURS
- FRUIT PASTES AND CONCENTRATES
- SPIRITS AND LIQUERS



## TYPES OF SAUCES

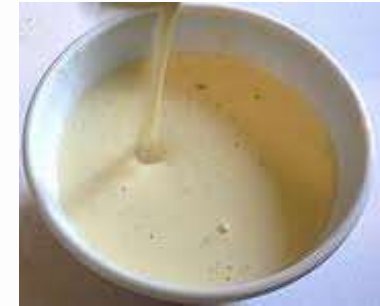
- FRUIT BASED
- CUSTARD BASED
- CHOCOLATE BASED
- CREAM BASED





## CLASSICAL AND CONTEMPORARY SAUCES

- CRÈME ANGLAISE
- CHOCOLATE SAUCE
- MELBA SAUCE
- CARMEL SAUCE
- BUTTERSCOTCH SAUCE
- CREPE SUZETTE SAUCE
- STRAWBERRY COULIS



- APRICOT JAM SAUCE
- SABAYON SAUCE
- BRANDY SAUCE
- TROPICAL FRUIT SALSA



## VARIOUS USES OF SAUCES

- SAUCES AS TOPPINGS OR FILLINGS
- SAUCES AS A BASE FOR DESSERTS



GALGOTI  
UNIVERSITY

## CHOOSING AN ACCOMPANYING SAUCE

- SWEETNESS OF DESSERT
- TEXTURE OF THE DESSERT
- SERVICE OF THE SAUCE
- COLOUR COMBINATIONS

GALGOTIAS  
UNIVERSITY

## STORAGE AND SERVICE OF SAUCES

- CONSISTENCY
- COLOUR
- CURDLING MIGHT OCCUR
- TEMPERATURE OF SERVING AND STORAGE
- CONTAMINATION
- DATE TAGGING

GALGOTIAS  
UNIVERSITY



THANK YOU



GALGOTIAS  
UNIVERSITY

## References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

GALGOTIAS  
UNIVERSITY