

Beurre Manie

Description:

Serving Size: 10 KG

Categories:

Cost Per Kilo
\$ 2.54

Action Date Initials

Created: 7/5/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Butter		20-100001601
5.000	kg	Flour		20-100000470

Method of Preparation:

- Allow the butter to soften until pliable
- Add the butter into the bowl of the mixer
- Add the flour and work to a smooth paste at low speed until the mixture does not stick to the fingers or the bowl

Note:

- Beurre Manie is a paste prepared with equal quantities of flour and butter that are kneaded together. It is used as a thickener that can be stirred into a hot sauce or soup. Unlike a roux in which the flour and butter are cooked first before adding hot liquid to create a sauce, beurre manié is not cooked first and is added to the hot sauce or hot soup at the end of the cooking time in order to adjust the thickness
- Beurre manié is whisked in to the hot sauce in small increments, making sure that it is incorporated before adding more.
- Once all the beurre manié is added, allow to simmer for a minimum of 30 minutes