

Roux

Description: Thickener for Liquid (Stocks, etc.)

Serving Size: 1 kg

Categories:

Cost Per Kilo	
\$	2.54

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	7/7/2012	CR
Revised:		

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

Method of Preparation:

- Melt the butter in medium heated saucepan.
- Add all the sifted flour and mix well.
- Cook the flour with butter over a very low heat while stirring constantly, being careful not to burn for approximately 2 minutes to allow starch granules to swell.
- Blond Roux: Cook the roux for additional 2 or 3 minutes, until roux becomes light golden in color.
- Brown Roux: Continue to cook the roux until it is browned and has a pronounced nutty aroma.