

Class June 2009

Sauce Making 101: The French Foundations of Selected Sauces!

Freelance Chef T. K. Clifford showed us how to make béchamel (white sauce) to accompany pasta, fruit sauce to enjoy with cake, and an emulsified sauce or aioli for salads. As you can see, this was another participation class. We thought the roasted red pepper sauce was the best of ~~show~~ I mean taste for the evening!





