

Sauce & Dressing Ratios

Kitchen

Vinaigrette, roux and the mother sauces, as proportions rather than recipes.

By volume for dressings, by weight for the cooked sauces.

Cold

Vinaigrette – 3 : 1 – oil : acid

Mayonnaise – 1 cup oil : 1 yolk

Pesto – by feel: leaves, nuts, cheese, oil, garlic

Roux-based

Roux – 1 : 1 – fat : flour

Béchamel – 1 : 1 : 10 – butter : flour : milk

Velouté – same, with stock

Cook the roux 2 min to lose the raw taste

Reductions

Stock reduced by half – = jus

By three quarters – = glace

Never boil a stock hard — it turns cloudy

Fixing

Too thin – reduce, or add roux

Too thick – thin with the base liquid

Split emulsion – whisk into a fresh yolk

Too salty – add bulk, not water

A 3:1 vinaigrette is the classic. Move toward 2:1 for a sharper dressing on robust leaves.