

JULIA CHILD S BROWN SAUCE

The Recipe

<https://www.cuisinedaubery.com/recipe/brown-sauce-julia-child/>

A beautiful sauce that Julia claimed was one of the best savory sauces

Chef: Julia Child

Preparation Time: 30 Minutes

Cooking Time: 2 H

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Savory Base, Sauce, Brown Sauce,

Ingredients

For 700 g (1 1/2lbs) of stock

1/3 Cup Carrots (45 grams)

1/3 Cup Onions (45 grams)

1/3 Cup Celery (45 grams)

3 Tablespoons Diced Ham (28 grams)

3 Tablespoons Butter (40 grams)

1/4 Cup Flour (40 grams)

6 Cups Beef Stock (1.36 kilograms) For the recipes, see [HERE](#)

2 tablespoons of Tomato Paste

1 pinch of Salt

1 pinch of Pepper

*Bouquet

A small quantity of Parsley

A small quantity of Thyme

1 Laurel (Bay) leaf

For 400 g (1 lbs 14 oz) of stock

3 Tablespoons Carrots (25.7 grams)

3 Tablespoons Onions (25.7 grams)

3 Tablespoons Celery (25.7 grams)

2 Tablespoons Diced Ham (16 grams)

2 Tablespoons Butter (22.8 grams)

2 Tablespoons Flour (22.8 grams)

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3 1/2 Cups Beef Stock (777.1 grams) For the recipes, see [HERE](#)

1.1 tablespoons of Tomato Paste

1 pinch of Salt

1 pinch of Pepper

*Bouquet

A small quantity of Parsley

A small quantity of Thyme

0.5 Laurel (Bay) leaf

For 1 kg (2 1/4 lbs) of stock

1/2 Cup Carrots (64.2 grams)

1/2 Cup Onions (64.2 grams)

1/2 Cup Celery (64.2 grams)

1/4 Cup Diced Ham (40 grams)

1/4 Cup Butter (57.1 grams)

1/2 Cup Flour (57.1 grams)

8 2/3 Cups Beef Stock (1.94 kilograms) For the recipes, see [HERE](#)

2.8 tablespoons of Tomato Paste

1 pinch of Salt

1 pinch of Pepper

*Bouquet

A small quantity of Parsley

A small quantity of Thyme

1.4 Laurel (Bay) leaves

For 1.5 kg (3 lbs 5 oz) of stock

2/3 Cup Carrots (96.4 grams)

1/2 Cup Onions (96.4 grams)

2/3 Cup Celery (96.4 grams)

1/2 Cup Diced Ham (60 grams)

1/3 Cup Butter (85.7 grams)

1/2 Cup Flour (85.7 grams)

13 Cups Beef Stock (2.91 kilograms) For the recipes, see [HERE](#)

4.2 tablespoons of Tomato Paste

1 pinch of Salt

1 pinch of Pepper

*Bouquet

A small quantity of Parsley

A small quantity of Thyme

2.1 Laurel (Bay) leaves

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Steps

1. Melt the the Butter (3 Tablespoons or 40 g) in a heavy pan, on medium/high heat
2. Cook the Diced Ham (3 Tablespoons or 28 g) and the Carrots (1/3 Cup or 45 g), the Onions (1/3 Cup or 45 g), the Celery (1/3 Cup or 45 g) (all minced) on medium/high heat
3. Cook for 10 minutes and give it a stir frequently

The Roux

4. Blend in the Flour (1/4 Cup or 40 g) and stir continually for 10 minutes (it actually took me less time to brown)
5. the Flour should turn golden, "nut brown", but not too dark !
6. Here's the color you want to obtain
7. Blend in the Beef Stock (6 Cups or 1.36 kg), and stir with a wire whip
 - You may use Chicken stock or Beef stock from the groceries store
 - or use your own stock

Cooking the sauce

8. Add in the Tomato Paste (2 tablespoons) and the bouquet: the Parsley, the Thyme, the Laurel (Bay) leaf
9. Cook, partially covered, on very low heat (simmer)
10. Cook for about 2 hours, while giving it a stir from time to time
11. After 2 hours, the color and the taste have developed
12. Strain, pressing juice out of vegetables
13. Correct seasoning with the Salt and the Pepper