

JULIA CHILD S BROWN SAUCE

The Recipe

<https://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

JULIA CHILD S BROWN SAUCE

Steps

House of Julia Child
625 Magnolia Avenue
Pasadena, California
House of Julia in Paris
81, rue de l'Université
75007 Paris
France
House of Julia (movie)
10, Rue de Seine
75006 Paris
France

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