



Culinary Institute
of America

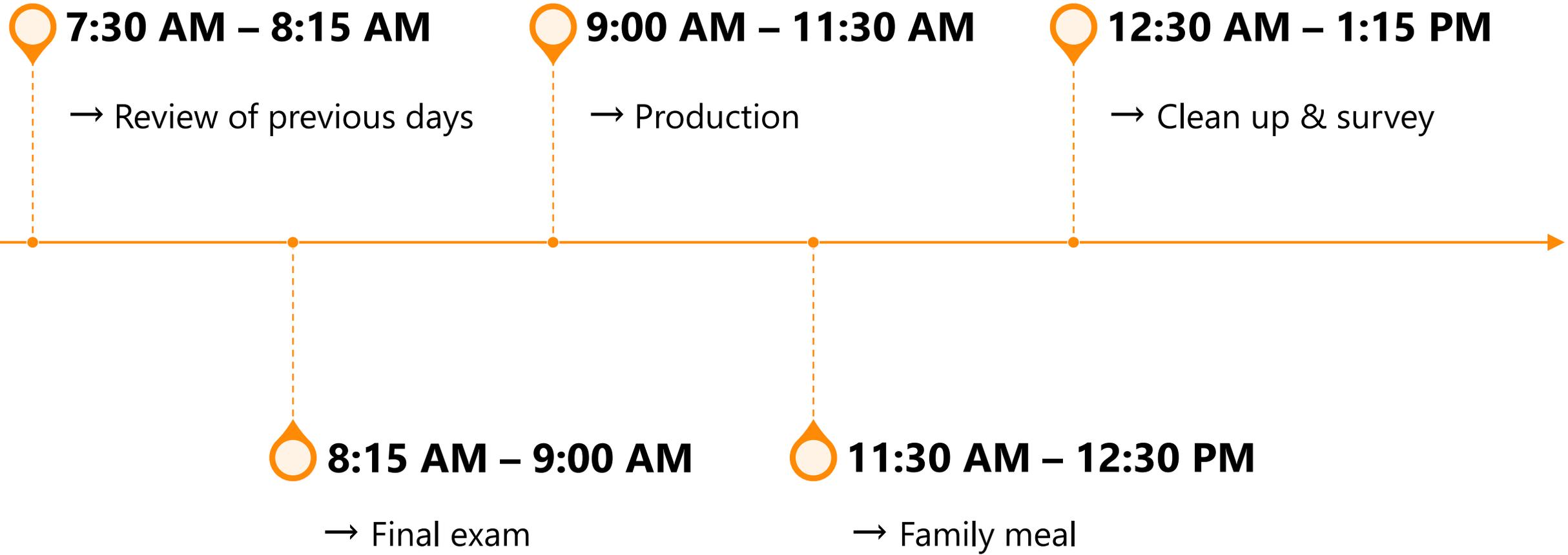
Global Sauce Variations



Learning Objectives

- Identify derivatives of warm and cold sauces and spreads and dips.
- Contrast and compare the versions of sauces prepared today with others from previous lessons.
- Prepare a simple recipe using bechamel, and emulsified warm sauce, a creamy cold sauce and a spread.

Schedule





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Any Questions?