

## Get ready!

1 Before you read the passage, talk about these questions.

- 1 What are some different types of sauces?
- 2 What are some popular dishes that use sauces in your country?



For years, our customers have been asking us for Chef Gavin's famous recipes. Well, we have good news! Many of Chef Gavin's sauces are now available to take home! Stop by the restaurant to pick up a jar today.

Different sauces work best for different foods. Before you choose a sauce, take a moment and read the label. This will tell you which **mother sauce** it was made with. If you are cooking meat, we recommend a sauce that is also meat-based. We sell several **gravies** and other **small sauces** based on **espagnole** and **velouté**. For other dishes, you can also get a jar of the same basil **cream sauce** that Chef Gavin uses on his scalloped potatoes. Or use the roasted garlic **tomato sauce** to make your spaghetti taste just like Chef Gavin's.

Some sauces don't stay fresh when they are kept in jars. For these sauces, Chef Gavin has generously provided a recipe guide. Read about his process for



making the perfect **hollandaise**. The guide gives a number of useful tips, such as whether **cornstarch** or **roux** is a more appropriate **thickening agent** for a particular type of sauce. Also learn how to **reduce** a sauce to achieve the best **consistency** and flavor.

## Reading

2 Read the webpage on sauces. Then, mark the following statements as true (T) or false (F).

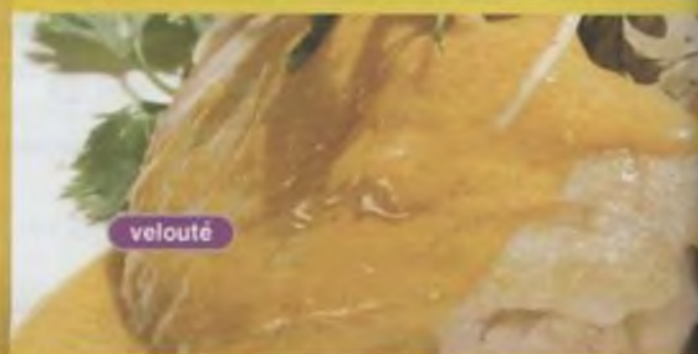
- 1 \_\_\_ Chef Gavin uses tomato sauce on his scalloped potatoes.
- 2 \_\_\_ Hollandaise is not available in a jar.
- 3 \_\_\_ The recipe guide includes instructions for reducing a sauce.

## Vocabulary

3 Match the words or phrases (1-7) with the definitions (A-G).

- |                        |                    |
|------------------------|--------------------|
| 1 ___ sauce            | 5 ___ consistency  |
| 2 ___ reduce           | 6 ___ tomato sauce |
| 3 ___ small sauce      | 7 ___ mother sauce |
| 4 ___ thickening agent |                    |

- A a food coating made from a soft, red fruit
- B a substance added to make something flow less easily
- C a food coating derived from one of the major categories
- D a major category of food coatings
- E a thick, wet coating that enhances food
- F to make something smaller and thicker
- G the internal physical quality of something



- 4 Place the words or phrases from the word bank under the correct headings.

## word BANK

roux    gravy    velouté    cornstarch  
 espagnole    cream sauce    hollandaise

Meat-based sauces	Dairy-based sauces	Thickening agents
_____	_____	_____
_____	_____	_____
_____	_____	_____

- 5 Listen and read the webpage on sauces again.  
 Which ingredients can be used as thickening agents?

## Listening

- 6 Listen to a conversation between two chefs.  
 Choose the correct answers.

- What is the main idea of the conversation?
  - how to prepare an espagnole
  - a disagreement about thickening agents
  - which sauce to use on potatoes
  - the types of flavors in a cream sauce
- Why does the man object to the sauce that the woman suggests?
  - It is difficult to make.
  - It has the flavor of meat.
  - It burns easily.
  - It contains dairy products.

- 7 Listen again and complete the conversation.

Chef 1: Hey, Lisa. I could use your advice about 1 \_\_\_\_\_

Chef 2: Sure, Carl. What are you making?

Chef 1: It's going to be a 2 \_\_\_\_\_ dish.

Chef 2: Hmm. An espagnole would give it a 3 \_\_\_\_\_

Chef 1: I'm not sure about that. I don't think I really want the  
 4 \_\_\_\_\_ in there.

Chef 2: Okay. What do you want to use, then?

Chef 1: Now that I think about it, maybe a 5 \_\_\_\_\_ - \_\_\_\_\_  
 \_\_\_\_\_ would be best.

Chef 2: Are you thinking of a butter sauce, like a 6 \_\_\_\_\_?

## Speaking

- 9 With a partner, act out the roles below based on Task 7.  
 Then, switch roles.

### USE LANGUAGE SUCH AS:

*I could use your advice about ...  
 A(n) ... would give it a(n) ...  
 Are you thinking of ...?*

**Student A:** You are a chef. Talk to Student B about:

- a sauce for a new recipe
- his or her suggestions
- how to prepare the sauce

**Student B:** You are a chef. Talk to Student A about a sauce for a new recipe.

## Writing

- 9 Use the webpage on sauces and the conversation from Task 8 to write a recipe guide for a particular dish. Include: the type of dish, two possible sauces, and tips for preparing the sauces.

