

# Sauce Tournee

## Ingredients

1 pint of white stock (No. 107), thickening of flour and butter, or white roux (No. 526), a faggot of savoury herbs, including parsley, 6 chopped mushrooms, 6 green onions.

## Method

Put the stock into a stewpan with the herbs, onions, and mushrooms, and let it simmer very gently for about 1/2 hour; stir in sufficient thickening to make it of a proper consistency; let it boil for a few minutes, then skim off all the fat, strain and serve. This sauce, with the addition of a little cream, is now frequently called veloute.

*Source: Mrs Beeton's Book of Household Management (1861)*

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