

RATIOS

DOUGHS

Bread	5p flour	:	3p water		
Pasta Dough	3p flour	:	2p egg		
Pie Dough	3p flour	:	2p fat	:	1p water
Biscuit	3p flour	:	1p fat	:	2p liquid
Cookie Dough	1p sugar	:	2p fat	:	3p flour
Pate a Choux	2p water	:	1p butter	:	1p flour : 2p egg

BATTERS

Pound Cake	1p butter	:	1p sugar	:	1p egg : 1p flour
Sponge Cake	1p egg	:	1p sugar	:	1p flour : 1p butter
Angel Food Cake	3p egg white	:	3p sugar	:	1p flour
Quick Bread	2p flour	:	2p liquid	:	1p egg : 1p butter
Muffin	2p flour	:	2p liquid	:	1p egg : 1p butter
Fritter	2p flour	:	2p liquid	:	1p egg
Pancake	2p flour	:	2p liquid	:	1p egg : $\frac{1}{2}$ p butter
Popover	2p liquid	:	1p egg	:	1p flour
Crepe	1p liquid	:	1p egg	:	$\frac{1}{2}$ p flour

STOCKS AND SAUCES

Stock	3p water	:	2p bones		
Consomme	12p stock	:	3p meat	:	1p mirepoix : 1p egg white
Roux	3p flour	:	2p fat		
Thickening Ratio	10p liquid	:	1p roux		
Beurre Manie	1p flour	:	1p butter (vol)		
Slurry	1p cornstarch	:	1p water (vol)		

★ Thickening rule: 1 Tbsp starch thickens 1 cup liquid

MEAT

Sausage	3p meat	:	1p fat		
Sausage Seasoning	60p meat + fat	:	1p salt		
Mousseline	8p meat	:	4p cream	:	1p egg
Brine	20p water	:	1p salt		

FAT-BASED SAUCES

Mayonnaise	20p oil	:	1p liquid + yolk		
Vinaigrette	3p oil	:	1p vinegar		
Hollandaise	5p butter	:	1p yolk	:	1p liquid

CUSTARDS

Free-Standing Custard	2p liquid	:	1p egg		
Creme Anglaise	4p milk/cream	:	1p yolk	:	1p sugar
Chocolate Sauce	1p chocolate	:	1p cream		
Caramel Sauce	1p sugar	:	1p cream		