
Michel Roux Sauces Revised And Updated Edition

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Michel Roux, OBE ([mi.ʃɛl ʁu]; 19 April 1941 – 11 March 2020), also known as Michel Roux Snr., was a French chef and restaurateur working in Britain. Along with his brother Albert, he opened Le Gavroche, later to become the first three Michelin starred restaurant in Britain, and The Waterside Inn, which was the first restaurant outside France to hold three stars for 25 years.

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Stir with a whisk and cook gently for 2-3 minutes to make a roux. 2 Pour the cold milk onto the roux, whisking as you do so, and bring the sauce to the boil over a medium heat, whisking continuously. When the sauce comes to the boil, lower the heat and simmer gently for about 10 minutes, stirring the sauce frequently.

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