Creamy Lemon Sauce

Stir Regularly



Large Ramakin | Contains Dairy

INGREDIENTS

- 3lt Cooking Cream
- 250g Spice mate
- 1lt Whirl Butter
- 1lt Water
- 1.5lt Lemon Juice

METHOD

1. Add the butter in the pot
2. Once the butter has melted and has a clear colour, add the spice mate
3. Whilst adding the spice mate, stir continuously to eliminate the clumps. This is to be done quick to not burn the spice mate
4. Add the cream, the water and then mix well until it reaches 60°
5. Add the lemon juice, mix well until it reaches 65° and switch off
6. Allow 10 minutes to set and pour in a container
7. Label and date the container

NOTES

- Stir Regularly