



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