Lemon Garlic Sauce

Stir regularly Sauce must reach room temp before storing in the fridge. Sauce must be made daily.



Large Ramakin | Contains Dairy

INGREDIENTS

- 1L Whirl Butter
- 400g Garlic (drained)
- 130g Fish Spice
- 4L Cooking cream
- 250ml Lemon Juice

METHOD

1. Add the butter in the pot
2. Once the butter has melted and has a clear colour, add the garlic and wait until a foam mixture (Roughly 1 minute)
3. Whilst adding the fish spice and stir continuously to eliminate the clumps. This is to be done quick to not burn the fish spice
4. Add the cooking cream and 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

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- Sauce must be made daily.