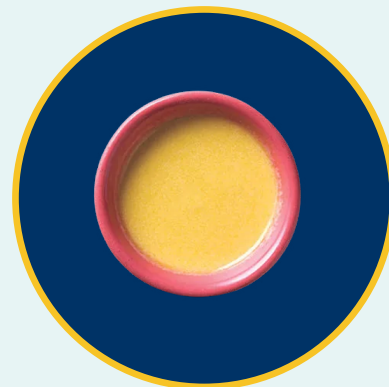




Creamy Lemon Sauce

Using OB Cream Base Sauce. Yield 5.096L.

Contains Dairy



INGREDIENTS

- 4L OB Base Sauce
- 250g Cordon Bleu
- 140g Spicemate
- 700ml OB Lemon Juice
- 6g Lemon Zest (zest of 2 lemons)

METHOD

- 1 Defrost the OB Base sauce in the fridge overnight.
- 2 Add the margarine to your pot and allow to melt.
- 3 Add your Spicemate and mix well until dissolved. Cook for 30 seconds.
- 4 Add the defrosted OB Base sauce to your pot and allow to heat up slowly.
- 5 Add the lemon zest and mix through.
- 6 Simmer for 5 minutes and then add the lemon juice slowly.
- 7 Once the sauce has thickened, remove from the heat.
- 8 Then pour into a Bain Marie for use during service.

EQUIPMENT

-  Pot 12Ltrs
- Measuring Jug
-  Balloon Whisk
-  Scale

TIPS

- Cook sauces on low heat. Do not allow the sauce to boil.