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.
- OB Base Sauce must be defrosted in the cold room overnight. Always make sure you plan your daily production.
- Once defrosted, the sauce base can stay in the fridge for 3 days, if unopened.

NOTES

- This recipe can be doubled during busy periods.
- Once defrosted, the OB sauce base has a shelf-life of 2 days. Keep in the fridge.