# Creamy Lemon Sauce (Magic Mix Recipe)



Contains Dairy

## INGREDIENTS

- 1kg Creamy Lemon Magic Mix
- 4 L Water

## METHOD

1. Mix a packet of creamy lemon magic mix with 4L of water in a large pot
2. Bring to the boil, whisking all the time.
3. Once the sauce is thick, place in the Bain Marie ready to serve.
4. Transfer to a suitable, sealable container and cool down in an ice bath.
5. Seal, label and date.

## EQUIPMENT

- 12L pot
- Balloon whisk
- Scale
- Measuring jug

## TIPS

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

## NOTES

- This recipe can be doubled during busy periods.