Creamy Lemon Sauce



Contains Dairy

INGREDIENTS

- 500g Butter
- 1.5 L Heavy cream
- 500ml Low fat milk
- 800ml Lemon juuice
- 100g Spicemate

METHOD

1. Cut the butter into small pieces to quicken melting.
2. Place the cut butter into a large casserole pot and melt over low heat. DO NOT BOIL.
3. Use a wire whisk to stir the butter while melting.
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5. Add the Spicemate and stir until properly mixed in and the Spicemate has dissolved.
6. Add the lemon juice, turn down the heat and allow to simmer for 5 minutes.
7. Transfer to a suitable, sealable container and cool down in an ice bath.
8. Seal, label and date.

EQUIPMENT

- Large pot
- Measuring Jug
- Balloon Whisk
- Scale

TIPS

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

NOTES

- This recipe can be doubled during busy periods.