Lemon Garlic Sauce

Using OB Cream Base Sauce.



Contains Dairy

INGREDIENTS

- 2 x 500g Butter
- 20g White, all-purpose cake flour
- 1 L Cooking cream
- 125ml Lemon juice (Not lemon concentrate)
- 200g Crushed garlic
- 60g Fish spice

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.
4. Add the flour and stir continuously with the wisk to create a roux as the base for the sauce.
5. Add the garlic, cream, lemon juice and fish spice.
6. Stir well until everything is well incorporated. Keep stirring until the mixture begins to simmer.
7. On low heat, allow the sauce to simmer until it thickens.

EQUIPMENT

- Pot 12Ltrs
- 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.