

Sugar-Free Mango Sauce

Description:

Yield 5 LT

Categories: Dessert - Sauce

Cost Per Liter	
\$	9.46

Amount	Measure	Ingredient	Preparation Method	Product No.
0.310	kg	Splenda		20-100014054
1.475	lt	Water		
5.675	kg	Mango puree		20-100015749
0.350	kg	Cornstarch		20-100001033

Method of Preparation:

- Dilute the cornstarch with a little of the water (slurry). Put the rest of the water on to boil with the mango puree
- Whisk the slurry into the mango until achieve desired thickness. Add splenda to taste