

Sugar-Free Raspberry Sauce

Description:

Yield 5 lt

Categories: Dessert - Sauce

Cost Per Liter
\$ 5.62



Amount	Measure	Ingredient	Preparation Method	Product No.
0.310	kg	Splenda		20-100014054
5.675	kg	Raspberries frozen	crushed	20-100000669
1.475	lt	Water		
0.350	kg	Cornstarch		20-100001033

Method of Preparation:

- Dilute the cornstarch in a little of the water (slurry)
- Put the rest on to boil with the raspberries and splenda.
- When boiling, whisk in the slurry gradually to desired thickness