

Vanilla Sauce

Description:

Serving Size: 1 Liter

Categories: Pastry

Cost Per Liter	
\$	4.13



Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	lt	Milk		20-100000577
0.500	lt	Heavy cream		20-100000581
0.004	kg	Vanilla pod (1)	split & scraped	20-100001326
0.225	kg	Sugar		20-100001065
14.000	ea	Egg yolks (14)	separated	20-100000648

Method of Preparation:

- Heat the milk, cream, scraped vanilla bean and pod, and half the sugar. Bring to boiling point.
- Combine the egg yolks and the rest of the sugar and temper the mixture into the hot milk.
- Stirring constantly heat slowly in a water bath to a maximum temperature of 180F/82C.
- When the mixture thickens slightly, strain and chill