



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sauce

BUTTERSCOTCH SAUCE (USING BAKELS COOK UP STARCH)

INGREDIENTS

Group 1

Ingredient	KG
Brown Sugar	0.500
Cream (fresh)	0.500
Butter	0.100
Total Weight:	1.100

Group 2

Ingredient	KG
Water	0.100
Bakels Cook Up Starch	0.030
Total Weight:	0.130

METHOD

1. Boil Group 1.
2. Make a slurry with Group 2.
3. When Group 1 is boiling add Group 2 and bring back to the boil.
4. Hold at boiling temperature for 2-3 minutes.