

# HACO

## Cream Sauce

### Nutrition Facts:

Per serving 60ml (4.8g)

Amount	Dry Mix	
Energy	70	kJ
	20	kcal
Total fat	0.2	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	395	mg
Carbohydrate	3.1	g
Fibre	0.2	g
Sugars	1.5	g
Protein	0.5	g

### Net Weight/Yield:

1,200g (15 Litres)

### Ingredients:

Maltodextrin, wheat flour, salt, modified corn starch, lactose, dried glucose syrup, yeast extract, palm oil, guar gum, flavour, dehydrated onions, spices, milk protein, disodium guanylate, disodium inosinate.

### Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

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### Preparation:

To prepare:	Product:	Water:	Cream:	Cooking Time:
1 L	80 g (3 scoops)	0.8 L	0.2 L	-
5 L	400 g (15 scoops)	4 L	1 L	1 - 2 minutes
15 L	1,200 g (full container)	12 L	3 L	-

*\* the Haco scoop is a kitchen aid in the absence of a weighing scale. For best results, follow exact product quantity.*

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### Directions:

1. Blend required amount of sauce powder into lukewarm water while stirring well with a whisk.
2. Bring to boil, stirring constantly.
3. Reduce heat and simmer for 1 - 2 minutes, stirring constantly.
4. Add cream and bring to a quick boil again.

### Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

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## **How to enhance this product:**

All kinds of mushrooms, diced tomatoes or bell peppers, vegetables julienne or brunoise, toasted nuts, finely chopped fresh herbs, butter, white wine, Sherry, Port, Brandy etc.

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