

HACO

Mushroom Cream Sauce

Nutrition Facts:

Per serving 60ml (5.6g)

Amount	Dry Mix	
Energy	80	kJ
	20	kcal
Total fat	0.3	g
Saturated Fat + Trans	0	g
	0	g
Cholesterol	0	mg
Sodium	446	mg
Carbohydrate	3.6	g
Fibre	0.3	g
Sugars	1.2	g
Protein	0.5	g

Net Weight/Yield:

1,140g (12 Litres)

Ingredients:

Maltodextrin, wheat flour, modified corn starch, dehydrated champignons, salt, dried glucose syrup, palm oil, yeast extract, guar gum, natural flavours, dehydrated onions, spices, milk protein, disodium inosinate, disodium, guanylate, potassium phosphate, emulsifier (of plant origin).

Claims:

No MSG, trans fats, preservatives or artificial colouring.

Manufactured in accordance with halal food manufacturing standards.

Preparation:

To prepare:	Product:	Water:	Cream:	Cooking Time:
1 L	95 g (2 scoops)	0.8 L	0.2 L	-
6 L	570 g (20 scoops)	4.8 L	1.2 L	4 - 5 minutes
12 L	1,440 g (full container)	9.6 L	2.4 L	-

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

Directions:

1. Blend required amount of sauce powder into cold or lukewarm water while stirring well with a whisk.
2. Bring to boil, stirring constantly.
3. Reduce heat and simmer for 4 - 5 minutes, stirring occasionally.
- 4: Add cream and bring to a quick boil again while stirring constantly.

Storage:

Keep in a cool, dry place.

Best before: see bottom of container.

How to enhance this product:

Add sliced mushrooms, mild grated cheese, julienne or paysanne or sautéed cucumber, diced tomatoes, zucchini, carrots, leek or onions, chopped parsley or chives.

Copyright © Haco Asia Pacific