



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Sauces



FINISHED PRODUCT

Savoury Good

CREAMY SALTED EGG SAUCE

OVERVIEW

20-024

INGREDIENTS

Group 1

Ingredient	KG
BAKELS GOLDEN SAUCE	0.150
Fresh Milk	0.100
BAKELS DAIRY BLEND	0.075
Curry powder	0.002
Egg Yolk	0.020
Fresh Parsley, chopped	0.002
Total Weight:	0.349

METHOD

How to do it:

1. In a clean bowl, whisk Bakels Golden Sauce and fresh milk until well incorporated. Set aside.
2. In a sauce pan, heat Dairy Blend and curry powder on medium heat. Add Golden Sauce-milk mixture and let it simmer.
3. In a separate bowl, temper egg yolk with a little amount of heated milk mixture. Pour back into the sauce pan and simmer on low heat until slightly thickened. (coating consistency)

4. Strain through a fine sieve, and let it cool.

*Serving suggestions:

- Tossed with crispy fried chicken wings
- Tossed with or served on the side of cooked prawns
- Dip for fries or potato chips