

White wine sauce

Ingredients used

ProBase™ Plaice 3000

Recipe suggestion

In this sauce, the ProBase™ Plaice 3000 is used as a building block. The ProBase™ Plaice 3000 adds a pleasant fish flavour and umami taste to the sauce. The white wine sauce can be served with vegetable-stuffed plaice rolls.

Ingredients	Amount
ProBase™ Plaice 3000	5.26
White wine	17.53
Wheat flour	2.10
Skimmed milk, powder	1.61
Corn starch	1.40
Cream, powder	0.88
Egg yolk, powder	0.63
Salt	0.32
Onion, granulate	0.14
Water	70.13
Total recipe	100.00 %

Production procedure

1. Mix the dry ingredients.
2. Add water and the ProBase™ Plaice 3000.
3. Heat in a pan while stirring, until the sauce is homogeneous.
4. Let the sauce boil for 4 minutes.
5. Serve and enjoy.