

# WHITE SAUCE

Code: 2061

My white sauce is a French classic “Veloute”. It is one of the mother sauces listed by French chef Auguste Escoffier in the early 19th century. It is more diverse and flavoursome than the classic Bechamel and it pairs perfectly with poultry, seafood and even pasta.

*Bon appetit*



## Primary Use



## Secondary Use



## Recipe suggestions:

- \* Salmon with zucchini tagliatelle
- \* Marinara carbonara pasta
- \* Pizza Bianca
- \* Mac and cheese
- \* Creamy garlic chicken
- \* Garlic prawns

No added sugar, preservatives or additives

Units per carton: 6 (1kg each)

Shelf life: 120 days

Allergen Statement: Contains milk & eggs

Storage instructions: Refrigerate at or below 5C

**INGREDIENTS:** Chicken Stock (Water, Chicken glaze, Natural flavour), Pure Cream (35% milk fat, milk), Full cream milk (milk), Wheat Flour (gluten), Butter (milk), Tapioca Starch, Salt, Black Pepper.

*NUTRITION INFORMATION*

Servings per pack 16.6

Serving size 60g

	Average Qty per serve		Average qty per 100g	
Energy	317	kJ	528	kJ
Protein	1.6	g	2.7	g
Fat, total	5.5	g	9.2	g
Saturated	3.6	g	5.9	g
Carbohydrate	4.9	g	8.2	g
Sugars	0.6	g	1	g
Sodium	332	mg	553	mg
Dietary Fibre	0.1	g	0.2	g



Pan fried salmon with zucchini tagliatelle