



## 309233S Peppercorn Sauce (Essential Cuisine)



**Pack Size:** 800G TUB

**Details:** A versatile sauce that can be used as a traditional pour over sauce or as a key ingredient in a wide range of recipes.

### Allergen Information

**Free from:**

Cereal, Celery, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Sulphur Dioxide, Soya

### Handling Information

**Directions For Use:**

Directions to make 1 litre of peppercorn sauce;

Mix 160g Peppercorn Sauce Base with 880ml lukewarm water in a suitable saucepan.

Bring to the boil stirring continuously and then simmer for 5 minutes until the sauce thickens. Add 120 ml double cream to finish, bring back to the boil and serve.

**Storage Instructions:**

Store in cool, dry ambient conditions.

### Product Ingredients

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Beef Stock (Water, Beef Stock), Veal Stock (Water, Veal Juice, Veal Fat, Concentrated Vegetable Juices (Carrot, Tomato, Onion, Mushroom, Garlic)), Modified Tapioca Starch, Salt, Flavourings, Sugar, Yeast Extracts, Cracked Black Peppercorns, Glucose, Brandy, Colour (Caramel), Ground Black Pepper, Red Wine Concentrate.

### Nutritional Information

**Typical Values per 100g/ml:**

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

**Energy:**

251 kcal / 1053 kJ

**Fat:**

1.4 g

**of which saturates:**

0.1 g

**Carbohydrates:**

38.5 g

**of which sugars:**

12.2 g

**Fibre:**

0.1 g

**Protein:**

21 g

**Salt:**

8.6 g

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.

