



Gourmet Cream Sauce

vegetarian

The classic sauce with a new composition featuring lots of natural, purely vegetarian ingredients! Creamy, full-bodied flavour without flavour-enhancing additives, yeast extract and preservatives (according to legislation). Enjoy the tasty recipe with cream, tomatoes, onions and mushrooms, finely balanced with parsnips, celery and extra seasoning. Goes perfectly with refined and savoury meat dishes, but also with vegetables, potatoes, pasta, rice or mushrooms. Simply stir the powder into cold water and prepare a stand-alone sauce in as little as 5 minutes!

Ingredients: 34 % **Whipped Cream Powder**, Maize Starch, Salt, Natural Flavouring, Brown Sugar, Sunflower Oil, 3.5 % Onions, Glucose Syrup, Guar Gum (thickener), 2 % Parsnip, Modified Starch, 1.4 % Tomato Powder, Maltodextrin, 0.8 % Mushrooms, 0.4 % **Celery**, Seasoning.

1 litre of sauce contains 20g milk fat.

Average nutritional values	per portion (= 24 g dry mix)	per 100 g dry mix
Calorific content	450 kJ/ 108 kcal	1878 kJ/ 450 kcal
Fat	6 g	25 g
- of which saturated fatty acids	3 g	14 g
Carbohydrates	11 g	45 g
- of which sugars	3 g	14 g
Dietary fibres	1 g	4 g
Protein	2 g	10 g
Salt	2 g	10 g

Preparation: Stir 2 heaped tablespoons (approx. 24 g) into 250 ml of cold water with a whisk, bring to the boil and simmer for about 5 minutes.

Close properly and store in a dry place.

Contents 380 g produces 15 portions of cream sauce

Made in Germany

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