

STRAWBERRY DESSERT SAUCE

10/24/2024

YIELD: 5.5 cups

SHELF LIFE: 4 days

EQUIPMENT: Gloves, scale, saucepan, whisk, rubber spatula, 1/6 pan w/ lid

AMOUNTS

INGREDIENTS

19 wz [Strawberry Puree](#)

26 wz (2 Jars) Strawberry Preserve Bonne Maman Brand

PROCEDURE

1. Set up ice bath.
2. Weigh and pour strawberry puree into a saucepan, and bring to a full boil.
3. Once at a full boil, remove from heat, then add the strawberry preserve.
4. Using a whisk, mix thoroughly until the strawberry preserve has been completely melted and fully incorporated into the puree.
5. Pour the sauce into 1/6 pan, and cool in an ice bath until the sauce reaches 40°. **NOTE: Be sure to scrape the saucepan with the spatula.**
6. Once cooled, cover with lid, and store refrigerated.
7. Label, Date, and Rotate.

C: Dark Red

T: #3 on flowability scale

F/A: Sweet fresh strawberry flavor; no sour or fermenting

HR: 1/6 pans w/ lids; refrigerated

SL: 4 days