

LEMON CREAM BASE

Yield: 3 quarts + 1 Cup

Shelf Life: 7 Days

Equipment: Gloves, liquid measuring cup, measuring spoon, scale, sauce pot, whisk, rubber spatula, small mixing bowl, small china cap, 1gal. measuring pitcher, stock pot, 1/6 pans with lids

Ingredients:

| | |
|----------------|---------------------------------|
| 8wz | Julienned Onions |
| 1 cup | Sonoma Cutrer Chardonnay |
| 1 cup | Heinz 5% White Vinegar |
| 7 cups | Water |
| 1 quart | Heavy Cream |
| 6wz | Minor's Shrimp Base |
| 3 1/2wz | Cornstarch |
| 1 cup | Water |
| 1TBL | Lemon Oil |

Procedure:

1. Add onions, Chardonnay, and white vinegar into a sauce pot over high heat.
2. Cook until almost completely dry, but not brown.
*****See " Video - Liquid Reduction for Lemon Cream Base "*****
3. Add water, heavy cream, and shrimp base into the pot, stir with whisk, and bring to a boil.
4. When the product in the pot comes to a full boil, in a small mixing bowl, whisk cornstarch and 1 cup of water until completely dissolved, then pour the cornstarch mixture into the pot while whisking thoroughly and vigorously.
5. Bring the pot back to a simmer almost boil, then remove from heat.
6. Place the china cap inside the 1 gallon measuring pitcher, and slowly pour the contents of the stock pot into the china cap. Using the rubber spatula, scrape the side of the china cap, and push the solids down in order to get the remaining sauce out of the china cap.
*****See " Video - Straining China Cap for Lemon Cream Base "*****
7. Add lemon oil to the sauce, whisk until the oil is fully incorporated into the sauce.

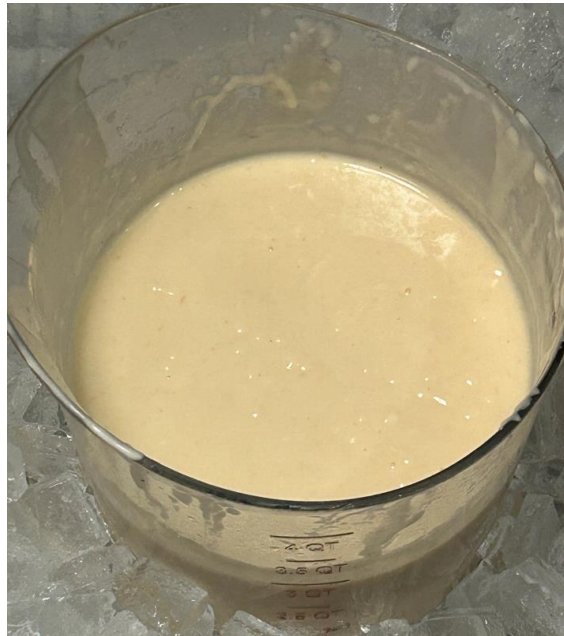
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8. Build an ice bath in a stock pot, and place the measuring pitcher inside.

NOTE: Ensure that ice completely surrounds the measuring pitcher, but DO NOT allow the ice get into the sauce.

9. Once completely cooled, transfer the sauce from the measuring pitcher to 1/6 pans, cover with lids and store refrigerated.
- 10 Label, Date, and Rotate.



C: Off white w/ orange specs

T: smooth, flowing consistency; consistency of melted ice cream or buttermilk.

F/A: Lemon flavor throughout citrusy; light salt & creamy dairy.

HR: 1/6 pans with lids; refrigerated

SL: 7 days