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Reduced Fat Alfredo Sauce

featuring Dairy-Lo

| Formula | % by Weight |
|--|---------------|
| Butter | 4.14 |
| Flour | 3.03 |
| Dairy-Lo | 2.50 |
| Water | 2.37 |
| Liquid Whole Milk | 76.34 |
| Salt | 0.22 |
| Starch (<i>optional - will give a very firm set</i>) | 2.32 |
| Fresh Grated Parmesan Cheese | 9.08 |
| Total | 100.00 |

Procedure

- In a separate container whisk together the **Dairy-Lo**, milk and water and set aside
- Whisk butter in a saucepan on stove top over medium heat until it is melted
- Slowly add flour while continuously whisking to make a roux paste.
- Add milk solution to the saucepan in a slow steady stream while continuously whisking.
- Heat to 70°C.
- Dry blend Parmesan, starch (*optional*) and salt. Slowly add to saucepan and continue to whisk until cheese is completely dissolved and sauce is heated to 95°C. Whisk until thick and creamy.
- Remove from heat.
- Pour over fresh cooked noodles or pack in an air-tight container with fresh pasta and freeze.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Alfredo Sauce

Control

| Formula | % by Weight |
|--|-------------------|
| Butter | 9.01 |
| Flour | 3.03 |
| Fresh Cream | 76.34 |
| Salt | 0.22 |
| Starch <i>(optional - will give a very firm set)</i> | 2.32 |
| Fresh Grated Parmesan Cheese | 9.08 |
| Total | 100.00 |

Procedure

- Whisk butter in a saucepan on stove top over medium heat until it is melted
- Slowly add flour while continuously whisking to make a roux paste.
- Add the fresh cream to the saucepan in a slow steady stream while continuously whisking.
- Heat to 70°C.
- Dry blend Parmesan, starch *(optional)* and salt. Slowly add to saucepan and continue to whisk until cheese is completely dissolved and sauce is heated to 95°C. Whisk until thick and creamy.
- Remove from heat.
- Pour over fresh cooked noodles or pack in an air-tight container with fresh pasta and freeze.

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