



TECHNICAL INFORMATION

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Technical Bulletin

Date : 08/04/08 – Version 1

Bulletin No : J03

FTG Bechamel Sauce Mix Using Bechamel Sauce Mix P/N - 61948

A Classic Bechamel Sauce mix suitable for many ready meals products, such as pasta, lasagne, bakes, macaroni cheese, moussaka, parsley sauce, pie fillings etc.

Recipe:

	%	lb	oz	Kgs
Bechamel Sauce mix	15.0	0	5	0.15
Cold Water	85.0	1	13	0.85
Total	100	2	2	1.00

Method:

Add water to the dry mix and mix well. The sauce is ready to use.

Recipes Ideas:-

Take the above recipe and add the following:-

Chicken, Smoked Cheese and Leeks

- 1 Kg (2lb 2oz) prepared sauce
- 500g (1lb 2oz) cooked chicken
- 200g (7oz) smoked cheese grated
- 200g (7oz) sauted leeks

Chicken, Smoked Bacon and Leeks

- 1 Kg (2lb 2oz) prepared sauce
- 500g (1lb 2oz) cooked chicken
- 200g (7oz) Smoked bacon - chopped
- 200g (7oz) sauted leeks

Both these recipes are great for ready meals, either with mashed potato or in a bake. Also these recipes can be used as pie fillings or served in a jacket potato



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LABELLING/LEGISLATION

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 387500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use.