

Sauce Preparation "Pouch"



- 1 Hold pouch by top corners, push sauce to bottom, pressing sauce from top using fingers.

- 2 Cut open top of bag with clean and sanitized safety scissors.



- 3 Pour one pouch of LC Sauce into small baine marie. Once pouch is empty, fold pouch in half vertically.



- 4 Position pouch in sauce extractor, turn extractor back 45 degrees and slide toward bottom of pouch. This minimizes waste.



- 5 Evenly sprinkle 1 package of LC Pizza Spice. **Repeat steps 3 and 4** for second pouch.

- 6 Pour 3 liters cold water into sauce.

- 7 Stir sauce in figure "8" motion with wire whip. **(100 strokes or until completely mixed).**



- 8 Empty baine marie into desired size container. **Note:** *Pouring lengthwise into container will reduce spillage.*

Cover with lid, date and store.

Recipe:

2 Pouches of Pizza Sauce
1 LC Spice Pkg.
3 liters of Cold Water

Equipment Needed:

22 Qt. Baine Marie
Sauce Extractor
Wire Whip
Spoon Spatula
Plastic Container
1 Gallon Pitcher
Safety Scissors

Shelf Life:

18 Hours Minimum
3 Days Maximum

Before using sauce stir each container before placing in retarder.

