

Crème Anglaise

Half and Half - 2 c
Vanilla Paste - ½ T
Yolks - 4 oz
Sugar - 5 oz

Directions:

- Combine half of sugar with half and half and bring to boil.
- Combine remaining sugar with yolks and temper.
- Put back on stove and heat mixture to 180 degrees
- Strain and put onto ice bath.

Caramel Sauce

Sugar - 1 # 2 oz
Water - ½ c
Lemon Juice - ½ fl oz
Heavy Cream - 2 c
Butter - 1 ¼ oz

Directions:

- Combine sugar and water together, brush down sides of pan with water to remove any additional sugar crystals.
- Boil and add lemon juice, do not stir. Boil until honey-amber color.
- Remove from heat and add cream. Whisk to combine.
- Add butter and stir until completely melted.
- Strain sauce and cool completely. DO NOT TASTE UNTIL COMPLETELY COOL!!!!!!

Raspberry Sauce

Raspberry puree	2 c
Sugar	A/N (as needed)

Cornstarch Slurry	
Cornstarch	2 T
Water, cool	1 T

Mix together.

Directions:

- Bring puree and sugar to boil. Add cornstarch slurry and bring to boil. Sauce is done when you can run your finger through the back of the spoon and it hold (Also called nappé stage).
- Chill in ice bath and store in cooler.