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# Reduced Fat Alfredo Sauce

featuring Dairy-Lo®

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

## 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 (optional - will give a very firm set)	2.32
Fresh Grated Parmesan Cheese	9.08
<b>Total</b>	<b>100.00</b>

## 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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