Sonnentracht
Süße Experten

Vanilla sauce

The sweet dream for your dessert - our vanilla sauce is ideal for cake, apple strudel, waffles, red fruit jelly, fruit or ice cream.

To add: 400ml milk, 2 tablespoons sugar

Preparation:

1. Mix sauce powder with 2 tbsp milk (or milk substitute) and sugar.
2. Pour remaining liquid into a saucepan and bring to a boil.
3. Add stirred powder and simmer gently for 2 minutes while stirring.

**Consistency may vary with vegetable milk.

Tip: Sprinkle a little sugar on the surface of the sauce - so there is no skin.

Contents: 16g

Ingredients: Corn starch*, rosehip powder*, ground vanilla* 2.7%, sea salt.

*from organic farming

Average nutritional values	per 100 g
Calorific value	1455 kJ (339 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	84 g
-of which sugar	1,5 g
Dietary fiber	1,6 g
Protein	< 0,5 g
Salt2)	0,3 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen