

Lemon sauce - plant based (Optional: Vanilla)

Ingredients: makes 600ml Sauce

200ml	Soya/Oat or Coconut milk (full fat)
600ml	Almond milk
80g	Sugar or Xylit (Birch sugar)
25g	Cornstarch*
1 pinch	Salt
1 Tsp	lemon - finely grated skin/zest and juice (Optionally: ½ Tsp Vanilla-Essence or ½ Vanilla-pod)

Preparation:

Combine planted milk types, sugar/Xylit, cornstarch*, salt and lemon zest in a high pot.

Mix to avoid lumps.

You can mix all in a blender, Thermomix or Vitamix, or using a handbeater.

Add to a high Pot double in size.

Bring to a boil on medium heat and stir slowly but constantly.

When boiling, reduce heat and continue to stir till it thickens and get a shiny gloss.

This takes 2-3 minutes.

Add lemon juice and stir in well.

If the cream thickens too much, just add 2-3 tablespoons Water.

Use the creme after preparation, or if using a few hours later, place a clingfilm right on top of the cream surface (means in contact with it), so you avoid the "skinning". Our favorite RE-USABLE one is [Togeco](#).

You can also fill the cream in a bottle with a lid and keep in fridge for a later use.

* Amount Cornstarch:

1 gestrichener Teelöffel entspricht ca. 3 g

1 gestrichener Esslöffel entspricht ca. 10 g

For 1 Liter Liquid you need:

Soups= 30-40 g

Sauces= 30-50 g

Creames= 50-60 g

Fruitsauces= 80-90 g

Puddings/Flans= 80-90 g