

Alfredo Sauce

APP # 17091

Savory Italian cheese layered into a delicious milky-creamy sauce delightful on pasta or incorporated into lasagna. Concentrated Alfredo Base provides the Parmesan, Romano, cream, and butter notes to make a sauce worthy of the name.

Featuring:

[Concentrated Alfredo Base 303712](#)

INGREDIENTS	%
WATER	77.27
SOYBEAN OIL	6.90
MODIFIED FOOD STARCH	4.00
WHOLE MILK POWDER	3.40
YOUNG CHEDDAR CHEESE	3.00
GROUND PARMESAN CHEESE	2.00
CONCENTRATED ALFREDO BASE	1.50
SALT	1.00
DISODIUM PHOSPHATE	0.50
MONO AND DI-GLYCERIDES	0.12
LACTIC ACID	0.10
GARLIC PUREE WITH CITRIC ACID	0.10
CARRAGEENAN	0.08
WHITE PEPPER	0.02
GROUND NUTMEG	0.01

Directions:

1. Combine half of the Water, Soybean Oil, Cheeses, Concentrated Alfredo base, Disodium Phosphate, and Mono- and di-glycerides. Heat to 170 F and blend to form an emulsion. Homogenize at 2500 PSI.
2. Add remaining ingredients, blend, and heat to 185 F for 5 minutes to cook starch, stirring constantly.
3. Package and cool.

Other True Dairy Ingredients Suitable for Pasta Sauces:

- True Dairy Parmesan Cheese Concentrate 303138
- True Dairy Romano Cheese Concentrate 303139
- True Dairy Cheddar Cheese Concentrate 303097
- Natural Parmesan WONF 301688