



# Back to Basics

**Making your Christmas menu go further has never been more important and by cleverly using a few key flexible ingredients to maximise your yuletide offering, you can reduce the credit crunch's impact.**

Tap into the renaissance of simple British cooking and you can easily rustle up numerous robust, high quality dishes that will add sparkle to your customers' experience during the coming festive season.

## **GOURMET BRANDY SAUCE WITH CHRISTMAS PUDDING (SERVES 6)**

### **INGREDIENTS:**

55g butter

55g plain flour

55g caster sugar

570ml **Millac Gold**

4 tbsp brandy

### **METHOD:**

1. Melt the butter and stir in the flour. Cook for two minutes and stir in the **Millac Gold**. Bring to the boil, stirring all the time, and simmer gently for 10 minutes.

2. Stir in the brandy and the sugar and serve with Christmas pudding.



**The perfect cream alternative for cooking, pouring and whipping, Millac Gold makes your menu go further and adds a touch of luxury to true British classics.**

To view this recipe and many more please visit [www.pritchitts.com](http://www.pritchitts.com)