



Instant Sauce Mixes

Bechamelle

A creamy, smooth textured Bechamelle sauce.
Delicately seasoned with stock,
Use for pasta dishes.

Recipe MS073

Creamy Parsley Sauce

A smooth and creamy textured sauce
made with butter and cream.
Seasoned with salt, black pepper, nutmeg
and finished with green flat leaf parsley.
Delicious with fish or seafood's topped
with creamy crushed potato.

Recipe MS074

Mature Cheddar Cheese

Mature cheddar cheese combined with
milk, cream and butter to give a rich,
silky smooth sauce.
Complements fish, chicken and
vegetables. Delicious served over
cauliflower and broccoli florets.

Recipe MS077



Tomato & Mediterranean Herbs

Juicy, sweet tomato married with onion and garlic, oregano and
marjoram herbs.

Pour over fish or poultry and serve with pasta and a shaving of
Pecorino cheese.

Alternatively use as a base sauce to build a pizza style product.

Recipe MS076

Ripon Select Foods Limited have
designed and developed a range
of exciting instant sauce mixes!

Simply add water and stir to
achieve a cold water thickening
creamy sauce mix.

Stable to shear/ pumping and
standing at chilled or ambient
temperatures.

Usage rates are 1 part powder to 4 parts
cold water.

Food technology for success!