

Brandy Sauce Recipe

Serves 6, approximate 10-20 minutes to cook

Ingredients:

2oz / 55g	Margarine / Butter
2oz / 55g	Plain Flour
1 pint / 568ml	Milk semi skimmed or whole
3oz / 85g	Soft light brown sugar
4tbsp / 56ml	Brandy

1. Take a saucepan that is good for making sauces and add the fat, flour and milk, put over a moderate heat and with a whisk, mix the ingredients constantly until the sauce thickens and glistens. (Important to whisk constantly so as to prevent lumps forming.)
2. Stop mixing and lower the heat to low so the sauce simmers, stir occasionally to stop the sauce from sticking to the saucepan.
3. Add soft light brown sugar to the sauce, and stir. Once the sugar has dissolved into the sauce add the Brandy and stir it into the sauce.
4. After a couple of minutes check the taste if you're happy, the Brandy sauce is ready to serve.
5. If it needs a little more Brandy then add both Brandy & sugar.