

DESSERTS (SAUCES AND TOPPINGS) No.K 007 00
STRAWBERRY GLAZE TOPPING

Yield 100

Portion 2-1/2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
36 cal	9 g	0 g	0 g	0 mg	2 mg	7 mg

Ingredient

STRAWBERRIES,FROZEN,THAWED
CORNSTARCH
SUGAR,GRANULATED
RESERVED LIQUID

Weight

9 lbs
7-1/2 oz
12-1/3 oz
4-2/3 lbs

Measure

1 gal
1-5/8 cup
1-3/4 cup
2 qts 1 cup

Issue

Method

- 1 Drain strawberries. Set juice aside for use in Step 2; berries for use in Step 3.
- 2 Combine cornstarch, sugar and strawberry juice. Bring to a boil. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 3 Fold strawberries per 100 portions into thickened mixture.
- 4 Chill topping.