

Failsafe Foodie's Magic Sauce



Serves	100ml
Prep time	20 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Dairy , Egg , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Dairy / Lactose Free , Gluten Free , RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Condiment , Ingredient
Misc	Child Friendly , Pre-preparable , Serve Cold
Website	Failsafe Foodie

Ingredients

- 1/2 cup golden syrup
- 1/4 cup gin
- 2 teaspoons carob syrup (refer to recipe)
- 1/4 cup syrup from pears in syrup
- 1 1/2 teaspoon salt
- 1 teaspoon wheaten cornflour or tapioca starch

Directions

1. Place all the ingredients except one teaspoon of carob syrup and the cornflour into a small saucepan.
2. Gently bring to the boil, stirring occasionally.
3. Simmer until the bubbling looks like froth. Remove from the heat.
4. Combine the carob syrup and cornflour with enough water to make a paste. Add to the liquid and stir through.
5. Return to the heat and bring to the boil. Allow to boil until it becomes frothy again.
6. Remove from the heat and allow to cool completely. Store in a sealed container in the fridge.



Note

Low Chemical / Failsafe, Gluten -free if using tapioca starch

Click here for the [Carob Syrup Recipe](#).