

INGREDIENTS: SUNFLOWER OIL (41%), WATER, DEXTROSE, PASTEURISED FREE RANGE EGG YOLK (8%), WHITE WINE VINEGAR, CONCENTRATED LEMON JUICE (3.5%), SALT, SPIRIT VINEGAR, DIJON **MUSTARD** (WATER, **MUSTARD** FLOUR, SPIRIT VINEGAR, SALT, **MUSTARD** BRAN), STABILISER: XANTHAN GUM, FLAVOURING, COLOUR: MIXED CAROTENES, LACTOSE (MILK), POTATO MALTODEXTRIN, MODIFIED MAIZE STARCH, MODIFIED TAPIOCA STARCH.

For allergens see ingredients in **bold**. Contains no artificial flavourings or preservatives.



170g e

NUTRITION INFORMATION:
TYPICAL VALUES PER 100G

ENERGY	1959kj / 474 kcal
FAT	44.2g
OF WHICH SATURATES	5.7g
CARBOHYDRATE	17.5g
OF WHICH SUGARS	16.6g
FIBRE	0.3g
PROTEIN	1.4g
SALT	2.6g

MARY BERRY'S
Original Family Recipe

HOLLANDAISE SAUCE
WITH A HINT OF LEMON

"My classic sauce for meat, fish & asparagus."



Once opened refrigerate and consume within 1 month.

This Hollandaise sauce can be served cold from the jar or heated gently and used as a pour over sauce. Great with Fish, Asparagus or to make the perfect Eggs Benedict. For more tips go to www.maryberrypressings.co.uk
Email: info@maryberrypressings.co.uk

DISTRIBUTED BY:

R H Amar, Turnpike Way,
High Wycombe HP12 3TF

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Best
Before End



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