

Grand Marnier Anglaise

Yield: 26 oz

INGREDIENTS

1 ea tray Chef's Line™ vanilla crème

8 oz whole milk

2 oz Grand Marnier liqueur

PREPARATION

Combine all ingredients. Keep chilled until ready to use. Use approximately 2 to 3 oz sauce with each cake, such as our Chef's Line™ chocolate mousse cake, presenting as desired.

