



Brandy Sauce

Ingredients

3 Tbsp Cornflour
400ml Milk
95g Caster sugar
3Tbsp Brandy

Method

- Put the cornflour in a small bowl and add 4Tbsp of the milk and mix to a smooth paste.
- Put the rest of the milk in a medium sized pan then add the sugar and cornflour mix.
- On a low heat whisk until the sugar has dissolved.
- Increase the heat and keep whisking until it thickens.
- Take of the heat and add the brandy and whisk again until fully combined.
- Put in a jug for serving.