

Butterscotch sauce

Ingredients

- 50g/2oz butter
- 50g/2oz soft brown sugar
- 50g/2oz golden syrup
- vanilla pod, split
- lemon juice (approx 1/3 lemon)
- 75ml/2½fl oz double cream

Preparation method

1. Place the butter, brown sugar, golden syrup and vanilla pod in a small saucepan. Bring to a gentle simmer.
2. Remove from the heat and add the lemon juice to taste.
3. Stir in the double cream.
4. Remove the vanilla pod before serving.

less than 30 mins

preparation time

less than 10 mins

cooking time

Serves 4

By Mandy Dunn

From MasterChef