

Black Currant Melba Sauce



Melba sauce is best known for being peach in flavor and paired with ice cream but because melba sauce is so ridiculously easy to make it's hard to just stay with one flavor. Melba sauce is made with a jam, jelly, or preserve which has its own natural thickness so there is no need to reduce it as long as you don't add too much simple syrup.

To add flavor, infuse your simple syrup with whole spices or herbs and then strain them out. You can stir in ground spices if you'd like but be aware that if you use too much there will be a noticeable grittiness. You can also use fluid ingredients like juices and wine but remember to reduce the liquid and remove some of the simple syrup.

Remember that simple syrup is a 1:1 ratio of sugar and water with a pinch of cream of tartar and brought to a boil. If you take it off the stove right away you'll have a very fluid simple syrup and if you let it boil you have a thicker syrup. Try not to go above 235 degrees F otherwise you'll evaporate all the water and be left with a giant sugar chunk. Also be aware that the more liquid you take out the more likely your syrup will crystallize. Crystallization is typically unavoidable but cream of tartar will delay or prevent it. Once you add it to the preserves though it shouldn't crystallize at all – but never say never.

Add more syrup for a thinner melba sauce or add less for a thicker melba sauce. Just remember you need some simple syrup otherwise once the sauce cools down you'll have jam all over again.

	6 ½ ounces	13 ounces	1# 10 ounces
Black Currant Preserves	4 ounces	8 ounces	1#
Simple Syrup	2 ½ ounces	5 ounces	10 ounces

1. Combine preserves and simple syrup together in a pot.
2. Heat until the preserves melt and whisk together.
3. Strain if necessary.