Slurry

Although simple, most people tend to use arrowroot which should be used in baking for crystal clear glazes. In this case we will use corn starch. A very simple thickener for sauces. It can also add a perfect crunch to proteins, as with baking powder which is basically a combination of baking soda and corn starch.

Ingredients

- 3 Tbsp Corn Starch
- 1/4 cup cold Water

Method

Step 1

in a small bowl, combine ingredients and whisk until it turns into a milk like consistency. Then it is ready to add to your sauce. Remember, it wont reach its full thickening potential until the sauce comes to a boil.