



BASIC WILD MUSHROOM SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
100 g	Onion(s), finely chopped
1	Garlic, finely chopped
80 g	Butter
500 g	Mushrooms, finely sliced [émincé PF]
100	White wine
250 ml	Clear vegetable stock
	Salt and pepper
	Flat-leaf parsley, finely chopped

METHOD

1. Fry the onion and garlic in the butter until soft. Add the mushrooms and continue to fry for a few minutes. Deglaze with the white wine.
2. Douse with the stock and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste and serve immediately.