



# BASIC WILD MUSHROOM SAUCE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Cream Base
<b>100 g</b>	Onion(s), finely chopped
<b>1</b>	Garlic, finely chopped
<b>80 g</b>	Butter
<b>500 g</b>	Mushrooms, finely sliced [émincé PF]
<b>100</b>	White wine
<b>250 ml</b>	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.