



LOBSTER SAUCE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 2080 G

200 g	Red onion(s), finely chopped
70 g	Celery, finely diced
10 g	Garlic, finely chopped
140 g	Butter
80 g	Tomato paste
0.7 g	Bay leaves
0.2 g	Thyme, dried
0.5 g	Fennel seeds, dried
2 g	Orange zest
	Cayenne pepper
0.5 g	White pepper, ground
2.1 g	Salt
260 ml	White wine
100 ml	Dry vermouth
45 ml	Dry sherry
120 g	Lobster extract concentrate
3 g	Anchovies
1050 g	QimiQ Cream Base

METHOD

1. Sauté the onion, celery and garlic in the butter. Add the tomato paste and spices and continue to fry.
2. Add the wine, vermouth, sherry, lobster base and anchovies and bring to the boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Blend smooth and strain the sauce to serve.