



DEEP FREEZE STABLE BUTTER SAUCE

QimiQ BENEFITS

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Emulsifies with butter
- Deep freeze stable



15



easy

INGREDIENTS FOR 1560 G

340 g	QimiQ Cream Base
185 g	Onion(s), finely chopped
15 g	Garlic, finely chopped
105 g	Butter
5 g	Tarragon, finely chopped
0.8 g	Bay leaves
0.3 g	Thyme, dried
1.2 g	Black pepper, ground
0.2 g	Cayenne pepper, ground
500 ml	White wine
25 ml	Balsamic vinegar, white
60 g	Chicken stock concentrate
25 g	Novation Starch 2300
100 ml	Water
50 g	Brown butter
4 g	Salt
0.4 g	White pepper, ground
454 g	Butter, chilled

METHOD

1. Sauté the onions and garlic in the butter.
2. Add the spices, wine, vinegar and chicken stock. Bring to the boil, simmer and strain the reduction.
3. Add the starch to the water and mix to a paste. Use to thicken the reduction, add the brown butter, QimiQ Sauce Base and seasoning and remove from the heat. Blend in the cold butter with a bur mixer.