



# FISH SAUCE

## QimiQ BENEFITS

- Deep freeze stable
- 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
- Quick and easy preparation
- Emulsifies with butter
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 2460 G

<b>550 g</b>	QimiQ Cream Base
<b>160 g</b>	Onion(s), chopped
<b>6 g</b>	Garlic, chopped
<b>50 g</b>	Butter
<b>500 ml</b>	White wine
<b>800 ml</b>	Fish stock
<b>150 ml</b>	Dry vermouth
<b>1 g</b>	Bay leaves
<b>0.1 g</b>	Thyme, dried
<b>0.5 g</b>	Lemon peel
<b>0.8 g</b>	Fennel seeds, dried
<b>2.5 g</b>	Salt
	Cayenne pepper
<b>27 g</b>	Corn flour / starch
<b>15 ml</b>	Water
<b>100 g</b>	Sour cream 10 % fat
<b>100 g</b>	Butter, chilled

## METHOD

1. Sauté the onion and garlic in the butter until soft.
2. Add the white wine, fish stock, spices and vermouth, bring to the boil and simmer for a few minutes.
3. Add the corn flour to the water and mix to a paste. Use to thicken the sauce. Stir in the QimiQ Sauce Base, bring back to the boil and continue to cook until the required consistency has been achieved.
4. Finish with the sour cream and chilled butter and strain before serving.