



DEEP FREEZE STABLE GREEN PEPPERCORN 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
- Deep freeze stable
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 2140 G

370 g	QimiQ Cream Base
140 g	Onion(s), finely chopped
135 g	Butter
30 g	Green pepper corns in brine
0.5 g	Bay leaves
0.4 g	Thyme, dried
4 g	Black pepper, ground
3 g	Salt
1.3 g	Parsley, dried
0.8 g	Lemon peel
7 ml	Balsamic vinegar
170 ml	Red wine
50 ml	Cooking brandy
1200 ml	Demi-glace sauce
5 g	Corn flour / starch
20 ml	Water

METHOD

1. Sauté the onion in the butter.
2. Add the peppercorn, spices, seasoning, red wine, brandy and demi glace and bring to the boil.
3. Add the corn flour to the water and mix to a paste. Use to thicken the sauce and bring back to a boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.