



# BEURRE BLANC WITH SALMON SCALLOPINI



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- 100% natural, contains no preservatives, additives or emulsifiers
- Emulsifies with butter
- Sauce can be kept warm in a water bath without danger of breaking



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SALMON

**1500 g** Salmon fillet

### FOR THE SAUCE

**250 g** QimiQ Cream Base

**80 g** Shallot(s)

Pepper corns

Bay leaf

**300 ml** White wine

**200 ml** White wine vinegar

**500 g** Butter

Salt and pepper

## METHOD

1. Slice the salmon into 10 scallopini (approx. 150 g per slice).
2. For the sauce, place the shallots, peppercorns, bay leaf, white wine and vinegar in a pan and bring to the boil. Reduce down to approx. 4 fl oz.
3. Strain, add the QimiQ Sauce Base to the reduction and bring back to the boil.
4. Blend the butter into the sauce with a stick blender to create a creamy sauce and season to taste.
5. Keep warm in a hot water bath at approx 65 ° C.
6. Sauté the salmon and serve immediately with the sauce.