



BEURRE BLANC SAUCE



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 4 PORTIONS

125 g	QimiQ Cream Base
100 g	Shallot(s)
20 g	Pepper corns
10 g	Bay leaves
200 g	White wine
150 g	White wine vinegar
50 g	Lemon juice
400 g	Butter
	Salt and pepper

METHOD

1. Place the shallots, peppercorns, bay leaves, white wine, vinegar and lemon juice in a saucepan and bring to the boil. Reduce to approx. 120 ml and strain.
2. Add the QimiQ Sauce Base and bring back to the boil.
3. Add the butter and with a stick blender create a creamy sauce.
4. Season to taste.
5. Keep warm in a hot water bath at approx. 65 °C.