



BUTTERSCOTCH SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Sauce can be kept warm in a water bath without danger of breaking
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 1550 G

600 g QimiQ Cream Base

200 g Butter

400 g Brown sugar

300 ml Milk

40 ml Vanilla extract

10 g Salt

METHOD

1. Melt the butter in a pan. Add the sugar before it has completely melted and stir well with a wooden spoon.
2. Stir continuously for approx. 5 minutes, or until the sugar has completely dissolved. Add the QimiQ Cream Base (previously QimiQ Sauce Base) and whisk smooth.
3. Continue to cook over medium heat for approx. 10 minutes and whisk regularly.
4. Remove from the heat and allow to rest for 2 minutes. Cool down to room temperature and add half of the salt and vanilla with a whisk.
5. Add the remaining vanilla and salt until the required butterscotch taste has been achieved.