



# 4 HERB CREAM SAUCE



## QimiQ BENEFITS

- Shorter production times
- Creamy indulgent taste with less fat
- Gluten free
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 10 PORTIONS

**525 g** QimiQ Cream Base

**90 g** Butter

**45 g** Shallot(s), minced

**30 g** Garlic clove(s), minced

**60 g** Celery, minced

**300 g** White wine

**6 g** Lemon peel

**3 g** Dill, finely chopped

**3 g** Thyme, finely chopped

**3 g** Chives, finely chopped

**3 g** Chervil, finely chopped

Salt and pepper

## METHOD

1. Heat the butter in a small sauce pot. Add the shallot, garlic, celery and cook for 3 minutes.
2. Pour in the white wine and cook for 2 minutes.
3. Add the QimiQ Sauce Base and bring to the boil.
4. Pull off heat, add lemon zest and herbs, mix well. Season to taste.