



MUSHROOM AND GREEN PEPPERCORN SAUCE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Smooth and creamy consistency in seconds
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g	QimiQ Cream Base
160 g	Butter
40 g	Garlic, minced
40 g	Shallot(s)
80 g	Green pepper corns in brine, drained
450 g	Mushrooms, finely sliced
200 g	Bourbon Whisky
200 g	Beef stock
60 g	Dijon mustard
40 g	Chives, finely chopped
2 g	Thyme sprig(s), finely chopped
2 g	Flat-leaf parsley, finely chopped
	Salt and pepper

METHOD

1. In a small sauce pot melt the butter, add the garlic and shallots, cook for 1 minute.
2. Add the peppercorns, mushrooms, and cook for 3-4 minutes until mushrooms soften.
3. De-glaze with bourbon and reduce for 1 minute.
4. Add the stock, QimiQ Sauce Base, and Dijon mustard, bring to a boil.
5. Remove from heat once desired consistency is reached. Add the chives, thyme, and parsley, mix well. Season to taste.