



WILD MUSHROOM MARSALA SAUCE

QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

180 g	Dried mushrooms
90 g	Water
75 g	Olive oil
30 g	Garlic, minced
30 g	Shallot(s), minced
200 g	Marsala wine
200 g	Beef stock
375 g	QimiQ Cream Base
1.5 g	Basil, finely chopped
1.5 g	Oregano, finely chopped
	Salt and pepper

METHOD

1. In a small container soak dry mushrooms in 30 g of water for 20 minutes.
2. In a small sauce pot heat the oil. Add the garlic and shallots, cook for 1 minute.
3. Add the drained mushrooms and reserve the liquid to add to sauce later, cook for 2 minutes.
4. Deglaze with Marsala wine and reduce for 1 minute.
5. Add the liquid from mushrooms and beef stock, cook for 1 minute.
6. Pour in the QimiQ Sauce Base and bring sauce to a slight boil. Reduce heat and simmer until desired consistency is reached.
7. Pull off heat and add herbs, mix well. Season to taste.