



CHANTERELLES À LA CRÈME



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional binding necessary
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

500 g Chanterelles

1 Garlic clove(s), finely chopped

1 Onion(s), finely sliced

4 tbsp Olive oil

125 ml White wine

Salt

Black pepper, freshly ground

1 bunch(es) Chives, finely chopped

METHOD

1. Sauté the chanterelles, garlic and onions in hot oil and douse with the white wine.
2. Add the QimiQ Cream Base. Bring to the boil and remove from the heat. Season to taste.
3. Garnish with the chives and serve.
4. **Tip:** Serve with bread dumplings.