

CHANTERELLES À LA CRÈME



QimiQ BENEFITS

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





10

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.