



# SAUCE BÉARNAISE



## QimiQ BENEFITS

- Quick and easy preparation



5



easy

## Tips

Serve with roasted meat.

## INGREDIENTS FOR 10 PORTIONS

**1 litre(s)** QimiQ Sauce Hollandaise

**100 g** Tarragon, finely chopped

**100 g** Flat-leaf parsley, finely chopped

**2 small pinch(es)** Cayenne pepper

## METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Burr mix the hot QimiQ Sauce Hollandaise using an immersion blender. Fold in the chopped herbs and season with the cayenne pepper.