



# BARBECUED SKEWER WITH CURRY HOLLANDAISE



## QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavour



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE HOLLANDAISE

<b>150 g</b>	QimiQ Cream Base
<b>6</b>	Egg yolk(s)
<b>70 ml</b>	White wine reduction/stock
<b>400 g</b>	Clarified butter
<b>1</b>	Lemon(s), juice only
<b>1 tbsp</b>	Apple juice
<b>2 tbsp</b>	Curry powder
	Salt and pepper

### FOR THE SKEWER

<b>1.5 kg</b>	Turkey breast, diced
<b>500 g</b>	Streaky bacon, cut into pieces
<b>3</b>	Yellow pepper(s), diced
<b>3</b>	Red pepper(s), diced
	Salt and pepper
	Vegetable oil, to fry

## METHOD

1. Skewer the turkey breast, bacon and sweet pepper and season with salt and pepper. Pan fry in hot oil on both sides and finish the cooking process in the oven.
2. For the hollandaise: using an immersion blender, blend the QimiQ Cream Base (previously QimiQ Sauce Base) smooth with the egg yolks, white wine reduction, lemon juice, apple juice and curry powder.
3. Slowly add the clarified warm butter, stirring continuously.
4. Season with salt and pepper.
5. Strain through a fine sieve.
6. Serve immediately or mix with an immersion blender before serving if required. Alternatively fill into a 1 litre Gourmet Whip bottle. Screw in one charger, shake well and keep warm.
7. Serve the skewer with the hollandaise.
8. **Tip:** Serve with grilled vegetables.