



# SAUCE CHERBOURG



## QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavour



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easy

## Tips

Serve with fish or seafood.

Crab butter and crab meat can be used instead of lobster butter and lobster meat.

## INGREDIENTS FOR 10 PORTIONS

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

**200 g** Lobster butter

**200 g** Lobster meat, cooked, chopped

**160 ml** Cognac

## METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Fold the lobster butter into the hot QimiQ Sauce Hollandaise and burr mix using an immersion blender.
3. Fold in the chopped lobster meat and cognac.