



SAUCE DUNANT



QimiQ BENEFITS

- Creamy indulgent taste without preservatives



5



easy

Tips

Serve with fish or steak.

INGREDIENTS FOR 10 PORTIONS

1 litre(s) QimiQ Sauce Hollandaise

200 g Langoustine butter

200 ml Truffle stock

METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Fold the langoustine butter and truffle stock into the hot QimiQ Sauce Hollandaise and burr mix using an immersion blender.