



# SAUCE MALTAISE



## QimiQ BENEFITS

- Quick and easy preparation



5



easy

## Tips

A special sauce to serve with asparagus.

## INGREDIENTS FOR 10 PORTIONS

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

**8 g** Blood orange(s), juice and finely grated zest

## METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Fold the blood orange juice and zest into the hot QimiQ Sauce Hollandaise and burr mix using an immersion blender.