



# SAUCE MOUSSELINE



## QimiQ BENEFITS

- Can be gratinated, heat stable and microwave stable



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easy

## Tips

Serve with cooked vegetables and fish.

## INGREDIENTS FOR 10 PORTIONS

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

**250 ml** Whipping cream 36 % fat, whipped

Salt

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 and fold in the whipped cream.
3. Season to taste with salt and cayenne pepper.