



PASSION FRUIT SAUCE

QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



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easy

Tips

Passion fruit puree can be replaced by

mango puree

blackcurrant puree

mango + coconut puree mixed

blueberry puree

INGREDIENTS FOR 4 PORTIONS

300 g QimiQ Cream Base

80 g Sugar

180 g Passion fruit puree

4 Egg yolk(s)

METHOD

1. Bring the QimiQ Sauce Base to the boil with the sugar and passion fruit puree. Remove from the heat and allow to cool.
2. Add the egg yolks and whisk over a bain-marie (warm water bath) until it is thick enough to coat the back of a spoon.