



VANILLA SAUCE

QimiQ BENEFITS

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



10



easy

INGREDIENTS FOR 4 PORTIONS

300 g QimiQ Cream Base

80 g Sugar

180 ml Milk

4 Egg yolk(s)

Pulp from 4 vanilla pod

METHOD

1. Bring the QimiQ Sauce Base to the boil with the sugar, milk and vanilla beans. 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.