



BEURRE BLANC SAUCE ISI

QimiQ **BENEFITS**



10



easy

INGREDIENTS FOR 10 PORTION

70 g	QimiQ Cream Base
60 g	Shallot(s), finely chopped
35 g	Butter
120 ml	Dry white wine
60 ml	White port
400 ml	Chicken stock
100 g	Butter, chilled
4 g	Salt
1 g	Cayenne pepper
8	White balsamic vinegar

METHOD

1. Sauté the shallots in butter.
2. Deglaze with the white wine and white port. Reduce by 80%.
3. Add the chicken stock and allow to simmer.
4. Add the QimiQ Sauce Base and bring to the boil.
5. Add the butter and whisk the sauce with a handheld mixer until completely incorporated.
6. Season with the salt, pepper and balsamic vinegar.