



BUTTERSAUCE – HOLLANDAISE (SAUCE BASE VIDEO)

QimiQ **BENEFITS**



15



easy

INGREDIENTS FOR 500 G

FOR THE REDUCTION

50 ml White wine
20 ml Vinegar
20 g Onion(s), finely chopped
Pepper corns
Bay leaves

FOR THE SAUCE

250 g QimiQ Cream Base
4 Egg yolk(s)
200 g Butter
Lemon juice
Salt
White pepper

METHOD

1. Combine the white wine, vinegar, onions, peppercorns and bay leaves in a pan, bring to the boil and reduce to about half of the liquid.
2. Add the QimiQ Sauce Base and bring to the boil. Remove from the heat and whisk in the butter.
3. Finish with the lemon juice and salt and pepper.