



SAUCE HOLLANDAISE



QimiQ BENEFITS

- Prepare with clarified butter and season with a squeeze of lemon juice.



INGREDIENTS FOR 1 LITRE

250 g QimiQ Cream Base

250 ml Water

500 g Butter

65 g QiQ Base for Butter Sauce

METHOD

1. Mix the QimiQ Cream Base, water and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.