



BÉARNAISE BUTTER SAUCE

QimiQ **BENEFITS**



Tips

Add fresh tarragon leaves to taste.

INGREDIENTS FOR 1 LITRE

250 g QimiQ Cream Base

250 ml Water

500 g Butter

65 g QiQ Base for Butter Sauce

15 ml Tarragon vinegar

METHOD

1. Mix the QimiQ Cream Base (previously QimiQ Sauce 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.
3. Work in the tarragon vinegar.