



# PEA BUTTER SAUCE

QimiQ **BENEFITS**



## Tips

Prepare with chickpea coulis, ras el hanout and roasted sesame oil.

## INGREDIENTS FOR 1 LITRE

**250 g** QimiQ Cream Base

**500** Pea coulis

**500 g** Butter

**65 g** QiQ Base for Butter Sauce

## METHOD

1. Mix the QimiQ Cream Base (previously QimiQ Sauce Base), pea coulis 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.