



HORSERADISH BUTTER SAUCE

QimiQ **BENEFITS**



Tips

Season with a dash of vinegar.
Alternatively prepare with wasabi
coulis and rice vinegar.

INGREDIENTS FOR 1 LITRE

250 g QimiQ Cream Base

250 Horseradish coulis

500 g Butter

65 g QiQ Base for Butter Sauce

METHOD

1. Mix the QimiQ Cream Base (previously QimiQ Sacue Base), horseradish 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.