



# CHESTNUT BUTTER SAUCE



## QimiQ BENEFITS

- Can be regenerated without loss of quality
- Bain-Marie stable
- Acid stable
- Alcohol stable



## Tips

Season to taste with sherry or old port wine.

Season to taste with apple cider vinegar.

## INGREDIENTS FOR 1 LITRE

**250 g** QimiQ Cream Base

**500** Chestnut coulis

**250 g** Brown butter

**65 g** QiQ Base for Butter Sauce

## METHOD

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