



# BELL PEPPER BUTTER SAUCE

QimiQ **BENEFITS**



## Tips

Braise the peppers for the coulis in the oven.

## INGREDIENTS FOR 1 LITRE

**250 g** QimiQ Cream Base

**250 g** Bell pepper coulis

**500 g** Butter

**65 g** QiQ Base for Butter Sauce

## METHOD

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