



PARMESAN BUTTER SAUCE

QimiQ **BENEFITS**



Tips

Goes perfectly with braised tomatoes.

INGREDIENTS FOR 1 LITRE

250 g QimiQ Cream Base

175 ml Vegetable stock

500 g Butter

75 g Parmesan

65 g QiQ Base for Butter Sauce

METHOD

1. Mix the QimiQ Cream Base, vegetable stock, Parmesan 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.