



# CELERY BUTTER SAUCE



## QimiQ BENEFITS

- Use brown butter or add aroma with a few drops of truffle oil.
- Problem-free reheating possible
- Quick and easy preparation



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easy

## INGREDIENTS FOR 1 KG

**250 g** QimiQ Cream Base

**250** Celery juice

**500 g** Butter

**65 g** QiQ Base for Butter Sauce

## METHOD

1. Mix the QimiQ Cream Base, celery juice, 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.