



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.