



MUSTARD BUTTER SAUCE

QimiQ **BENEFITS**



Tips

Add the butter and mix with a hand blender or whisk.

INGREDIENTS FOR 1 LITRE

250 g	QimiQ Cream Base
200 ml	Vegetable stock
50 g	Dijon mustard
500 g	Butter
65 g	QiQ Base for Butter Sauce

METHOD

1. Mix the QimiQ Cream Base (previously QimiQ Sauce Base), vegetable stock, Dijon mustard and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside.
2. content not maintained in this language