



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