



LEMON BUTTER SAUCE

QimiQ **BENEFITS**



Tips

Fold in fresh lemon, lime or orange fillets.

INGREDIENTS FOR 1 LITRE

250 g QimiQ Cream Base

150 ml Vegetable stock

100 ml Lemon juice

500 g Butter

65 g QiQ Base for Butter Sauce

METHOD

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