



CHANTERELLE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- No additional binding necessary
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

100 g Onion(s), diced

400 g Chanterelles, scrubbed [root vegetable]

20 ml Corn germ oil

Salt and pepper

20 g Flat-leaf parsley, finely chopped

METHOD

1. Fry the onions in the oil until soft. Add the chanterelles and continue to fry for a few minutes.
2. Stir in the QimiQ Sauce Base and cook until the required consistency has been achieved.
3. Season to taste, sprinkle with parsley and serve immediately.