



THYME AND BACON SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

150 g Streaky bacon, diced

100 g Onion(s), finely sliced

40 ml Sunflower oil

2 tbsp Tomato paste

350 ml Brown fond/stock

Salt and pepper

Thyme

Garlic

METHOD

1. Fry the bacon and onion in oil. Add the tomato puree, douse with the stock, season to taste and bring to the boil.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.