



BASIC WILD MUSHROOM SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Sauce Base

100 g Onion(s), finely chopped

1 Garlic, finely chopped

80 g Butter

500 g Mushrooms, finely sliced

100 White wine

250 ml Clear vegetable stock

Salt and pepper

Parsley, finely chopped

METHOD

1. Fry the onion and garlic in the butter until soft. Add the mushrooms and continue to fry for a few minutes. Deglaze with the white wine.
2. Douse with the stock and bring to a boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste and serve immediately.