



# BASIC WILD MUSHROOM SAUCE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>500 g</b>	QimiQ Sauce Base
<b>100 g</b>	Onion(s), finely chopped
<b>1</b>	Garlic, finely chopped
<b>80 g</b>	Butter
<b>500 g</b>	Mushrooms, finely sliced
<b>100</b>	White wine
<b>250 ml</b>	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.