



FREEZER STABLE BUTTER SAUCE

QimiQ BENEFITS

- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- All natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Binds with butter
- Freezer stable



15



easy

INGREDIENTS FOR 1560 G

340 g	QimiQ Sauce Base
185 g	Onion(s), finely chopped
15 g	Garlic, finely chopped
105 g	Butter
5 g	Tarragon, finely chopped
0.8 g	Bay leaves
0.3 g	Thyme, dried
1.2 g	Black pepper, ground
0.2 g	Cayenne pepper, ground
500 ml	White wine
25 ml	Balsamic vinegar, white
60 g	Chicken stock concentrate
25 g	Novation Starch 2300
100 ml	Water
50 g	Brown butter
4 g	Salt
0.4 g	White pepper, ground
454 g	Butter, chilled

METHOD

1. Sauté the onions and garlic in the butter.
2. Add the spices, wine, vinegar and chicken stock. Bring to a boil, simmer and strain the reduction.
3. Add the starch to the water and mix to a paste. Use to thicken the reduction, add the brown butter, QimiQ Sauce Base and seasoning and remove from the heat. Blend in the cold butter with a bur mixer.