



# FISH SAUCE

## QimiQ BENEFITS

- Freezer stable
- 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
- Quick and simple preparation
- Binds with butter
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 2460 G

<b>550 g</b>	QimiQ Sauce Base
<b>160 g</b>	Onion(s), minced
<b>6 g</b>	Garlic, minced
<b>50 g</b>	Butter
<b>500 ml</b>	White wine
<b>800 ml</b>	Fish stock
<b>150 ml</b>	Dry Vermouth
<b>1 g</b>	Bay leaves
<b>0.1 g</b>	Thyme, dried
<b>0.5 g</b>	Lemon peel
<b>0.8 g</b>	Fennel seeds, dried
<b>2.5 g</b>	Salt
	Cayenne pepper
<b>27 g</b>	Corn starch
<b>15 ml</b>	Water
<b>100 g</b>	Sour cream 10 % fat
<b>100 g</b>	Butter, chilled

## METHOD

1. Sauté the onion and garlic in the butter until soft.
2. Add the white wine, fish stock, spices and vermouth, bring to a boil and simmer for a few minutes.
3. Add the starch to the water and mix to a paste. Use to thicken the sauce. Stir in the QimiQ Sauce Base, bring back to a boil and continue to cook until the required consistency has been achieved.
4. Finish with the sour cream and chilled butter and strain before serving.