



# FREEZER STABLE GREEN PEPPERCORN SAUCE

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Quick and simple preparation
- Creamy indulgent taste with less fat
- Freezer stable
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 2140 G

<b>370 g</b>	QimiQ Sauce Base
<b>140 g</b>	Onion(s), finely chopped
<b>135 g</b>	Butter
<b>30 g</b>	Green pepper corns in brine
<b>0.5 g</b>	Bay leaves
<b>0.4 g</b>	Thyme, dried
<b>4 g</b>	Black pepper, ground
<b>3 g</b>	Salt
<b>1.3 g</b>	Parsley, dried
<b>0.8 g</b>	Lemon peel
<b>7 ml</b>	Balsamic vinegar
<b>170 ml</b>	Red wine
<b>50 ml</b>	Cooking brandy
<b>1200 ml</b>	Demi-glace sauce
<b>5 g</b>	Corn starch
<b>20 ml</b>	Water

## METHOD

1. Sauté the onion in the butter.
2. Add the peppercorn, spices, seasoning, red wine, brandy and demi glace and bring to a boil.
3. Add the starch to the water and mix to a paste. Use to thicken the sauce and bring back to a boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.