



BEURRE BLANC WITH SALMON SCALLOPINI



QimiQ BENEFITS

- Acid, heat and alcohol stable
- All natural, contains no preservatives, additives or emulsifiers
- Binds with butter
- Sauce can be kept warm in a water bath without danger of breaking



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SALMON

1500 g Salmon fillet

FOR THE SAUCE

250 g QimiQ Sauce Base

80 g Shallot(s)

Pepper corns

Bay leaf

300 ml White wine

200 ml White wine vinegar

500 g Butter

Salt and pepper

METHOD

1. Slice the salmon into 10 scallopini (approx. 5 oz per slice).
2. For the sauce, place the shallots, peppercorns, bay leaf, white wine and vinegar in a pan and bring to a boil. Reduce down to approx. 120 ml.
3. Strain, add the QimiQ Sauce Base to the reduction and bring back to a boil.
4. Blend the butter into the sauce with a stick blender to create a creamy sauce and season to taste.
5. Keep warm in a hot water bath at approx 150° F.
6. Sauté the salmon and serve immediately with the sauce.