



# BEURRE BLANC SAUCE



## 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



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Sauce Base
<b>100 g</b>	Shallot(s)
<b>20 g</b>	Pepper corns
<b>10 g</b>	Bay leaves
<b>200 g</b>	White wine
<b>150 g</b>	White wine vinegar
<b>50 g</b>	Lemon juice
<b>400 g</b>	Butter
	Salt and pepper

## METHOD

1. Place the shallots, peppercorns, bay leaf, white wine, vinegar and lemon juice in a pan and bring to a boil. Reduce down to approx. 4 fl oz.
2. Strain, add the QimiQ Sauce Base and bring back to a boil.
3. Blend the butter into the sauce with a burr mixer to create a creamy sauce, and season to taste.
4. Keep warm in a hot water bath at approx. 150° F.
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