



## 4 HERB CREAM SAUCE



### QimiQ BENEFITS

- Shorter production times
- Creamy indulgent taste with less fat
- Gluten free
- Smooth and creamy consistency in seconds



15



easy

### INGREDIENTS FOR 10 PORTIONS

<b>525 g</b>	QimiQ Sauce Base
<b>90 g</b>	Butter
<b>45 g</b>	Shallot(s), minced
<b>30 g</b>	Garlic clove(s), minced
<b>60 g</b>	Celery, minced
<b>300 g</b>	White wine
<b>6 g</b>	Lemon peel
<b>3 g</b>	Dill, finely chopped
<b>3 g</b>	Thyme, finely chopped
<b>3 g</b>	Chives, finely chopped
<b>3 g</b>	Chervil, finely chopped
	Salt and pepper

### METHOD

1. Heat the butter in a small sauce pot. Add the shallot, garlic, celery and cook for 3 minutes.
2. Pour in the white wine and cook for 2 minutes.
3. Add the QimiQ Sauce Base and bring to a boil.
4. Pull off heat, add lemon zest and herbs, mix well. Season to taste.