



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

525 g QimiQ Sauce Base

90 g Butter

45 g Shallot(s), minced

30 g Garlic clove(s), minced

60 g Celery, minced

300 g White wine

6 g Lemon peel

3 g Dill, finely chopped

3 g Thyme, finely chopped

3 g Chives, finely chopped

3 g 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.