



# MUSHROOM AND GREEN PEPPERCORN SAUCE



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Smooth and creamy consistency in seconds
- Reduced skin formation, if at all. A very fine skin may form which disintegrates immediately when stirred, without causing lumps
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>400 g</b>	QimiQ Sauce Base
<b>160 g</b>	Butter
<b>40 g</b>	Garlic, minced
<b>40 g</b>	Shallot(s)
<b>80 g</b>	Green pepper corns in brine, drained
<b>450 g</b>	Mushrooms, finely sliced
<b>200 g</b>	Bourbon Whisky
<b>200 g</b>	Beef stock
<b>60 g</b>	Dijon mustard
<b>40 g</b>	Chives, finely chopped
<b>2 g</b>	Thyme sprig(s), finely chopped
<b>2 g</b>	Parsley, finely chopped
	Salt and pepper

## METHOD

1. In a small sauce pot melt the butter, add the garlic and shallots, cook for 1 minute.
2. Add the peppercorns, mushrooms, and cook for 3-4 minutes until mushrooms soften.
3. De-glaze with bourbon and reduce for 1 minute.
4. Add the stock, QimiQ Sauce Base, and Dijon mustard, bring to a boil.
5. Remove from heat once desired consistency is reached. Add the chives, thyme, and parsley, mix well. Season to taste.