



# CHANTERELLES À LA CRÈME



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional binding necessary
- Quick and simple preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**500 g** Chanterelles

**1** Garlic clove(s), finely chopped

**1** Onion(s), finely sliced

**4 tbsp** Olive oil

**125 ml** White wine

Salt

Black pepper, freshly ground

**1 bunch(es)** Chives, finely chopped

## METHOD

1. Sauté the chanterelles, garlic and onions in hot oil and douse with the white wine.
2. Add the QimiQ Sauce Base. Bring to a boil and remove from the heat. Season to taste.
3. Garnish with the chives and serve.
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