



CHANTERELLES À LA CRÈME



QimiQ BENEFITS

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



10



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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