



SAUCE BÉARNAISE



QimiQ BENEFITS

- Quick and easy preparation



5



easy

Tips

Serve with roasted meat.

INGREDIENTS FOR 10 PORTIONS

1 litre(s) QimiQ Sauce Hollandaise

100 g Tarragon, finely chopped

100 g Parsley, finely chopped

2 small pinch(es) Cayenne pepper

METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Burr mix the hot QimiQ Sauce Hollandaise using an immersion blender. Fold in the chopped herbs and season with the cayenne pepper.