



BARBECUED SKEWER WITH CURRY HOLLANDAISE



QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavor



15



easy

INGREDIENTS FOR 10 PORTIONS

150 g QimiQ Sauce Base

6 Egg yolk(s)

70 ml White wine reduction/stock

400 g Clarified butter

1 Lemon(s), juice only

1 tbsp Apple juice

2 tbsp Curry powder

Salt and pepper

1.5 kg Turkey breast, diced

500 g Streaky bacon, cut into pieces

3 Yellow bell pepper(s), diced

3 Red bell pepper(s), diced

Salt and pepper

Vegetable oil, to fry

METHOD

1. Skewer the turkey breast, bacon and sweet pepper and season with salt and pepper. Pan fry in hot oil on both sides and finish the cooking process in the oven.
2. Heat the QimiQ Sauce Hollandaise with the apple juice and curry powder and serve with the barbecue skewers.
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