



SAUCE CHERBOURG



QimiQ BENEFITS

- Creamy indulgent taste with 100 % butter flavor



5



easy

Tips

Serve with fish or seafood.

Crab butter and crab meat can be used instead of lobster butter and lobster meat.

INGREDIENTS FOR 10 PORTIONS

1 litre(s) QimiQ Sauce Hollandaise

200 g Lobster butter

200 g Lobster meat, cooked, minced

160 ml Cognac

METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Fold the lobster butter into the hot QimiQ Sauce Hollandaise and burr mix using an immersion blender.
3. Fold in the chopped lobster meat and cognac.