



SAUCE MALTAISE



QimiQ BENEFITS

- Quick and easy preparation



5



easy

Tips

A special sauce to serve with asparagus.

INGREDIENTS FOR 10 PORTIONS

1 litre(s) QimiQ Sauce Hollandaise

8 g Blood orange(s), juice and finely grated zest

METHOD

1. Heat the QimiQ Sauce Hollandaise in a saucepan stirring continuously.
2. Fold the blood orange juice and zest into the hot QimiQ Sauce Hollandaise and burr mix using an immersion blender.