



SAUCE MOUSSELINE



QimiQ BENEFITS

- Can be gratinated, heat stable and microwave stable



5



easy

Tips

Serve with cooked vegetables and fish.

INGREDIENTS FOR 10 PORTIONS

1 litre(s) QimiQ Sauce Hollandaise

250 ml Whipping cream 36% fat, beaten

Salt

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 and fold in the whipped cream.
3. Season to taste with salt and cayenne pepper.