



# PEPPER CREAM SAUCE (THERMOMIX®)



## QimiQ BENEFITS

- Creamy consistency in no time
- Enhances the intrinsic flavor of the ingredients
- Creamy pleasure with less fat



## Tips

Serve with pork tenderloin and fresh garden vegetables.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**0.5** Onion(s)

**25 g** Butter

**1 tsp** Tomato paste

**125 g** Red wine

**60 g** Vegetable stock

Salt

Pepper, freshly ground

Soy sauce

Mixed peppercorns

## METHOD

1. Place the onion in the mixing bowl and chop for 3 sec./speed 5, pushing down with the spatula.
2. Add butter and tomato paste and steam for 3 min/120 °C/step 1.
3. Add red wine and vegetable stock to the mixing bowl and reduce for 5 min/100 °C/step 2 without measuring cup.
4. Add the QimiQ cream base, salt and pepper to the mixing bowl and mix for 5 sec./level 4, boil down for 10 min./100 °C/level 2 and then puree for 10 sec./level 5 - 8.
5. Season with soy sauce and refine with colored peppercorns.