



# CHANTERELLE SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and simple preparation
- No additional binding necessary
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Sauce Base

**100 g** Onion(s), diced

**400 g** Chanterelles, scrubbed

**20 ml** Maize germ oil

Salt and pepper

**20 g** Parsley, finely chopped

## METHOD

1. Fry the onions in the oil until soft. Add the chanterelles and continue to fry for a few minutes.
2. Stir in the QimiQ Sauce Base and cook until the required consistency has been achieved.
3. Season to taste, sprinkle with parsley and serve immediately.