



THYME AND BACON SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Sauce Base

150 g Streaky bacon, diced

100 g Onion(s), finely sliced

40 ml Sunflower oil

2 tbsp Tomato paste

350 ml Brown fond/stock

Salt and pepper

Thyme

Garlic

METHOD

1. Fry the bacon and onion in oil. Add the tomato puree, douse with the stock and season to taste and bring to a boil.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.