



FOR  
**BUTTER**  
SAUCE



FOR WARM APPLICATIONS



FOR  
**HIGH QUALITY**  
**SAUCES**  
★★★★★



- ✓ **QUICK**
- ✓ **FOOLPROOF**
- ✓ **UNCOMPLICATED**

# THE QiQ BASE FOR SAUCE

## EASY & GUARANTEED TO SUCCEED

The QiQ Base for Butter Sauce can be used to create one of the most important basic sauces in the kitchen - the classic butter sauce. It is a dry powder mix which is easy to use and saves time in preparation. Countless variations can be created from the base sauce, through changes in taste, structure and consistency determined by the user.

Using first class ingredients the QiQ Base for Butter Sauce is built on a classic hollandaise sauce. It is free from flavour enhancers, MSG (monosodium glutamate) and colourings. It is also ova-lacto-vegetarian and gluten free as well as freezer and bain-marie stable once made. There are no ingredients in the QiQ Base for Butter Sauce requiring declaration, and is therefore a clean label product.



## APPLICATIONS

### BBD

#### SHELF LIFE

unopened package: 12 months



#### RECOMMENDED STORAGE

dry storage



#### AFTER OPENING

we recommend refrigerated storage to ensure optimal product quality.



#### FINISHED SAUCE

Can be kept chilled in an iSi Gourmet Whip for about 3 to 4 days, chilled in a vacuum bag for about 7 days.

- › **FRONT COOKING**  
Added value in presentation to the customer
- › **GRILL STATIONS, BBQ, BUFFETS**
- › **BANQUET SERVICE**
- › **À-LA-CARTE COOKING**
- › **LARGE CATERING, CATERING**
- › **SANDWICH TOPPING, OPEN SANDWICH**  
Upgrade through targeted flavour highlights



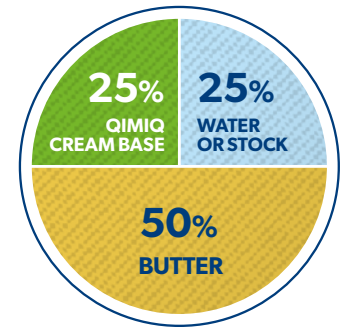
## THE BASE RECIPE for a butter sauce is:

**1 PART QimiQ Cream Base**

**1 PART Water or stock**

**2 PARTS Butter**

**QIQ Base for Butter Sauce  
according to recipe**



## BASE RECIPE

The proportion of butter and liquid can be changed as desired. The proportion of QimiQ Cream Base and QIQ Base for Butter Sauce however always remains the same. This guarantees consistent quality and stability.

The advantages of QIQ Base for Butter Sauce lie in its easy handling, bain-marie stability and the creative design options possible for sauces (vegetable juices, stocks and spice extracts can be used).

The QIQ Base for Butter Sauce can also be used to create cold dip sauces for BBQ or as a topping for sandwiches. In addition, by using more or less butter, clarified butter, margarine or even oil, the customer can determine the cost and final consistency himself.

### PREPARATION OPTIONS

- › classic preparation in a saucepan with a whisk
- › whipped with a hand blender
- › preparation in the Thermomix



### QIQ BASE FOR BUTTER SAUCE: FEATURES AND FUNCTIONALITY

- ✓ deep freeze stable
- ✓ bain-marie stable  
no flocculation and skin formation
- ✓ acid stable
- ✓ easy handling, quick preparation possible
- ✓ cold applications possible  
BQQ sauces, dips, sandwich toppings
- ✓ pre-production possible  
same quality at all outlets, out of home catering
- ✓ reusable and reheating possible
- ✓ numerous creative design options  
use of spice extracts, vegetable juices and herbs
- ✓ smooth consistency

## BASIC PREPARATION

1.

Mix the QimiQ Cream Base, liquid components and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside.



2.

Add butter and mix with a hand blender or whisk

These preparation steps are the same for every recipe

### TIPS FOR PREPARATION



**1 MORE VOLUME**

If the QiQ Base for Butter Sauce is incorporated into the basic recipe with a hand blender, more volume can be achieved.

**2 MORE PORTIONS**

For more servings, we recommend using the iSi Gourmet Whip.

### COMBINABLE COOKING TECHNIQUES

- ✓ **iSi Gourmet Whip**  
for portioning, as a storage container, for warming
- ✓ **no skin formation, no flocculation in the iSi Gourmet Whip**
- ✓ **Shelf life in the iSi Gourmet Whip**  
3 to 4 days
- ✓ **Preparation in the Thermomix**  
optimal temperature control, setting to 85 °C
- ✓ **Pacojet**  
as a flavour supplier for herbs and vegetable extracts

### CALCULATION (example)

The quantity of butter, margarine or oil, determines the cost calculation per portion.

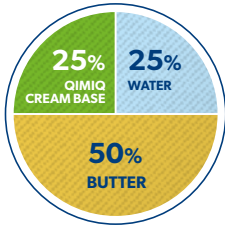
$$650 \text{ g QiQ BASE for BUTTER SAUCE} = 10 \text{ Liters BUTTER SAUCE}$$

The sales unit with 650 g of QiQ Base for Butter Sauce is enough for 10 liters of sauce, which corresponds to 125 portions of 80 g from the bain-marie or 165 portions of 60 g from the iSi Gourmet Whip.

$$65 \text{ g QiQ BASE for BUTTER SAUCE} = 1 \text{ Liter BUTTER SAUCE}$$

For 1 liter of sauce 65 g of QiQ Base for Butter Sauce is required, which corresponds to 12 portions of 83 g or 16 portions of 62 g from the iSi Gourmet Whip.

# SAUCE HOLLANDAISE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Water**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 250 ml** Water
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

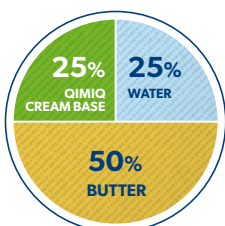
- 1.** Mix the QimiQ Cream Base, water and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
- 2.** Add the butter and mix with a hand blender or whisk.

**TIP**

Prepare with clarified butter and season with a squeeze of lemon juice.



# BÉARNAISE BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Water**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 250 ml** Water
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce
- 15 ml** Tarragon vinegar

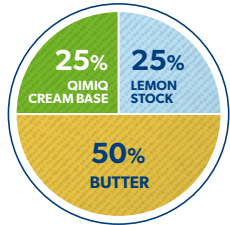
**PREPARATION**

- 1.** Mix the QimiQ Cream Base, water and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
- 2.** Add the butter and mix with a hand blender or whisk.
- 3.** Work in the tarragon vinegar.

**TIP**

Add fresh tarragon leaves to taste.

# LEMON BUTTER SAUCE



## BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Lemon stock**  
lemon juice & vegetable stock
- 2 PARTS Butter**
- QiQ Base for Butter Sauce**  
according to recipe



## INGREDIENTS FOR 1 LITER

- 250 g** QimiQ Cream Base
- 150 ml** Vegetable stock
- 100 ml** Lemon juice
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

## PREPARATION

1. Mix the QimiQ Cream Base, vegetable stock, lemon juice and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

### TIP

Fold in fresh lemon, lime or orange fillets.



# WILD MUSHROOM BUTTER SAUCE



## BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Mushroom stock**  
Vegetable stock & mushroom powder
- 2 PARTS Butter**
- QiQ Base for Butter Sauce**  
according to recipe



## INGREDIENTS FOR 1 LITER

- 250 g** QimiQ Cream Base
- 220 ml** Vegetable stock
- 30 g** Mushroom powder
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

## PREPARATION

1. Mix the QimiQ Cream Base, vegetable stock, mushroom powder and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

### TIP

Goes very well with brown butter.

# MUSTARD BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Stock & mustard**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 200 ml** Vegetable stock
- 50 g** Dijon mustard
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

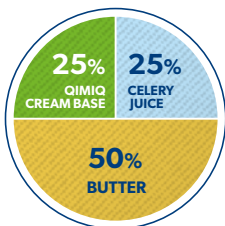
1. Mix the QimiQ Cream Base, vegetable stock, Dijon mustard and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk..

**TIP**

Try different types of mustard (Tarragon, Dijon, Moutarde violette).



# CELERY BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Celery juice**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 250 ml** Celery juice
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

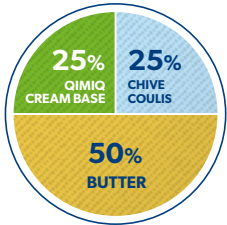
**PREPARATION**

1. Mix the QimiQ Cream Base, celery juice, and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Use brown butter or add aroma with a few drops of truffle oil.

# CHIVE BUTTER SAUCE



**BASE RECIPE**

- 1 PART QimiQ Cream Base**
- 1 PART Chive coulis**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 250 ml** Chive coulis
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

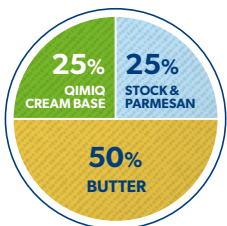
1. Mix the QimiQ Cream Base, chive coulis and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Make chives coulis with a Pacojet.



# PARMESAN BUTTER SAUCE



**BASE RECIPE**

- 1 PART QimiQ Cream Base**
- 1 PART Stock & Parmesan**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 175 ml** Vegetable stock
- 75 g** Parmesan
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

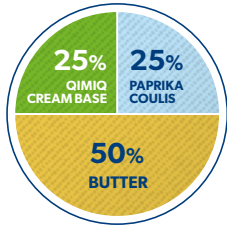
1. Mix the QimiQ Cream Base, vegetable stock, Parmesan and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Goes perfectly with braised tomatoes.



# BELL PEPPER BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Paprika coulis**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 250 ml** Bell pepper coulis
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

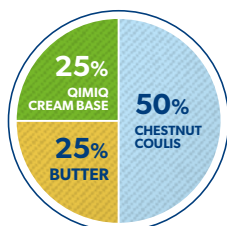
1. Mix the QimiQ Cream Base, bell pepper coulis and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Braise the peppers for the coulis in the oven.



# CHESTNUT BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 2 PARTS Chestnut coulis**
- 1 PART Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 500 ml** Chestnut coulis
- 250 g** Brown butter
- 65 g** QiQ Base for Butter Sauce

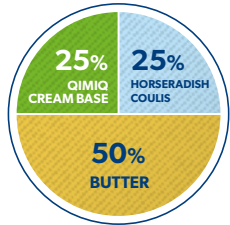
**PREPARATION**

1. Mix the QimiQ Cream Base, chestnut coulis and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Season to taste with sherry or old port wine.

# HORSERADISH BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 1 PART Horseradish coulis**
- 2 PARTS Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 250 ml** Horseradish coulis
- 500 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

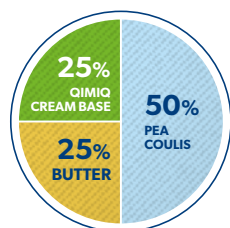
1. Mix the QimiQ Cream Base, horseradish coulis and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Season with a dash of vinegar. Alternatively prepare with wasabi coulis and rice vinegar.



# PEA BUTTER SAUCE



BASE RECIPE

- 1 PART QimiQ Cream Base**
- 2 PARTS Pea coulis**
- 1 PART Butter**
- QiQ Base for Butter Sauce according to recipe**



**INGREDIENTS FOR 1 LITER**

- 250 g** QimiQ Cream Base
- 500 ml** Pea coulis
- 250 g** Butter
- 65 g** QiQ Base for Butter Sauce

**PREPARATION**

1. Mix the QimiQ Cream Base, pea coulis and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
2. Add the butter and mix with a hand blender or whisk.

**TIP**

Prepare with chickpea coulis, ras el hanout and roasted sesame oil.



## FROM PROFESSIONALS FOR PROFESSIONALS



The use of QimiQ optimises production times in the kitchen and delivers conceptual solutions for perfect implementation of recipes. The parts list system, created by the QimiQ team of chefs, forms the basis of the recipe whilst you determine the consistency, stability and taste through flavour carriers such as butter, oil, fat, cream, quark, cream cheese, mascarpone, fruit, vegetables, spices, sugar etc.

Whether it be hot or cold or sweet or savoury recipes that you are looking for, the QimiQ recipe service covers a multitude of culinary applications for starters, snacks, main courses and desserts.

### SUPPORT, WORKSHOPS & INNOVATION

If you would like to implement new ideas in your kitchen and menus, are interested in creative and efficient preparation ideas, or simply want to control your production, time and cost management more efficiently, then you have come to the right place! QimiQ Workshops will help you to make the daily work in the kitchen easier.

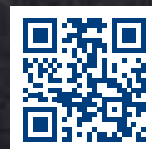
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