



CHILI BUTTER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discolouration
- Enhances the natural taste of added ingredients
- Deep freeze stable



15



easy

INGREDIENTS FOR 295 G

100 g QimiQ Classic, unchilled

150 g Butter

15 g Red chilli pepper, fresh, finely chopped

10 g Cilantro, finely chopped

10 g Flat-leaf parsley, finely chopped

10 ml Lemon juice

Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth. Add the butter and whisk in a mixer until fluffy.
2. Add the remaining ingredients, mix well and season to taste.