



SWEET PEPPER CREME DE BEURRE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- One bowl preparation



15



easy

INGREDIENTS FOR 1000 G

700 g QimiQ Whip Pastry Cream, chilled

180 g Clarified butter

21 g Salt

0.75 g Black pepper, freshly ground

0.3 g Chilli pepper powder

6 g Spanish smoked hot paprika

7.5 g Balsamic vinegar

7.5 g Flat-leaf parsley, chopped

37.5 g Port

37.5 g Red pepper(s), pureed

METHOD

1. Whisk the QimiQ Whip in a Kitchen Aid until creamy.
2. Slowly add the clarified butter and mix well.
3. Add the spices and port and mix well.
4. Add the red pepper puree and whisk. Fill into a piping bag.