



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Can be frozen and defrosted without loss of quality





easy

INGREDIENTS FOR 530 G

125 g QimiQ Classic, unchilled	
230 g Butter, softened	
50 g Olive oil	
1 tsp Garlic, finely chopped	
Worcestershire sauce	
1 dash Tabasco sauce	
1 tsp Curry powder	
1 tsp Sea salt, as required	
30 g Mixed herbs, finely chopped	

METHOD

- 1. Whisk the QimiQ Classic smooth.
- 2. Add the butter and whisk with a hand mixer until smooth.
- 3. Add the remaining ingredients, mix well and season to taste.