



RED 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 422 G

200 g QimiQ Whip Pastry Cream, chilled

50 g Clarified butter

6 g Salt

0.2 g Black pepper, freshly ground

0.1 g Chilli pepper powder

1.7 g Spanish smoked hot paprika

2 g Balsamic vinegar

2 g Flat-leaf parsley, chopped

10 g Port

150 g Red pepper(s), pureed

METHOD

1. Whisk the QimiQ Whip in the 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 whip. Fill into a piping bag.