



WHIPPED CAFÉ DE PARIS BUTTER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Classic, unchilled

230 g Butter, softened

20 g Tomato paste

20 g Tarragon mustard

20 g Flat-leaf parsley, finely chopped

20 g Tarragon, finely chopped

20 g Garlic, finely sliced

10 ml Lemon juice

2 cl Brandy

10 g Curry powder

10 g Paprika powder

8 g Salt, freshly ground

Black pepper

METHOD

1. Whisk the butter until fluffy. Slowly add the QimiQ Classic step by step and continue to whisk until smooth.
2. Add the remaining ingredients and mix well.
3. Fill the butter into a piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto fried beef fillet and serve.