



WHIPPED HERB AND GARLIC BUTTER FOR GRATINATED VEGETABLES



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

20 g Chives, finely chopped

20 g Flat-leaf parsley, finely chopped

5 g Cilantro, finely chopped

40 g Garlic, finely chopped

8 g Salt

Black pepper, freshly ground

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. Season to taste.
3. Fill the mixture into a mould lined with cling film and chill well.
4. Cut into slices, place onto the hot vegetables and gratinate under a hot salamander grill.