



# WHIPPED HERB AND GARLIC BUTTER FOR GRATINATED VEGETABLES



## QimiQ BENEFITS

- Deep freeze stable
- Full taste with less fat content
- Light and fluffy consistency
- Very high whipping volume



15



easy

## INGREDIENTS FOR 10 PORTIONS

**125 g** QimiQ Whip Pastry Cream, chilled

**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 cold QimiQ Whip step by step and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
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.