



PRIME RIB WITH LEMON DILL BUTTER



QimiQ BENEFITS

- Deep freeze stable
- Longer presentation times without loss of quality
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

10 ea Beef prime rib

FOR THE LEMON DILL BUTTER

250 g QimiQ Whip Pastry Cream

500 g Butter, unsalted

160 g Shallot(s), sauteed

20 g Garlic paste

10 g Dill, chopped

20 g Lemon peel

40 ml Lemon juice

10 g Dijon mustard

Salt

Pepper

METHOD

1. Whisk the butter until fluffy. Slowly add the QimiQ Whip little by little and continue to whisk until smooth.
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill the mixture into a mould lined with cling film and chill well.
4. Roast the prime rib gently and finish the cooking process in the oven.
5. Cut the lemon dill butter into slices and serve on the top of the prime rib.