



# WHIPPED HERB BUTTER



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Quick and easy preparation



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easy

## Tips

Perfect as a BBQ side dish.

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**250 g** Butter, melted

**1 bunch(es)** Chives, finely chopped

**1 bunch(es)** Flat-leaf parsley, finely chopped

Salt

Black pepper, freshly ground

## METHOD

1. Mix the unchilled QimiQ Classic smooth with the melted butter using an immersion blender.
2. Add the herbs and spices and season to taste.
3. Using a dessert spoon to shape, portion the mixture onto a plate. Deep freeze.