



# WHIPPED HERB AND GARLIC BUTTER ON BEEF FILLETS



## QimiQ BENEFITS

- Deep freeze stable
- Creamy indulgent taste with less fat
- Light and fluffy consistency



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easy

## INGREDIENTS FOR 10 PORTIONS

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

**500 g** Butter, softened

**1 tsp** Flat-leaf parsley, finely chopped

**1 tsp** Chives, finely chopped

**1 tsp** Cilantro, finely chopped

**2** Garlic clove(s), finely chopped

Salt

Black pepper, freshly ground

## METHOD

1. For the herb and garlic butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Pipe the mixture into a mould lined with cling film and chill well.
4. **Tip:** The remaining herb and garlic butter can be stored frozen.