



HERB CRUST



QimiQ BENEFITS

- Can easily be pre-prepared
- Can be frozen and defrosted without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g Butter, softened

180 g QimiQ Whip Pastry Cream

4 Egg yolk(s)

130 g Bread crumbs

5 g Flat-leaf parsley, finely chopped

4 g Rosemary, finely chopped

4 g Thyme, finely chopped

3 g Lemon balm, finely chopped

3 g Lemon peel, finely chopped

1 small Red chilli pepper, fresh, finely chopped

Salt

Pepper

METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip and continue to whip for a few minutes, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the egg yolks, bread crumbs and herbs and mix to a smooth green consistency. Add the lemon zest and chili and season to taste.
3. Place the mixture into a strong plastic bag and roll into a sheet about 6-7 mm thick. Seal and freeze.
4. Once frozen, chop into smaller pieces and place onto the meat before cooking (brush the meat with egg for improved binding).