



# 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

<b>250 g</b>	Butter, softened
<b>180 g</b>	QimiQ Whip Pastry Cream
<b>4</b>	Egg yolk(s)
<b>130 g</b>	Bread crumbs
<b>5 g</b>	Flat-leaf parsley, finely chopped
<b>4 g</b>	Rosemary, finely chopped
<b>4 g</b>	Thyme, finely chopped
<b>3 g</b>	Lemon balm, finely chopped
<b>3 g</b>	Lemon peel, finely chopped
<b>1 small</b>	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).