



HERB GARLIC BUTTER (THERMOMIX)



QimiQ BENEFITS

- Easy and quick preparation
- Creamy pleasure with less fat
- Enhances the intrinsic flavor of the ingredients
- Freezing stable



Tips

The herb butter can be frozen in portions for stock.

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, unchilled
2	Garlic clove(s)
1	Onion(s), halved
1 small bunch	Parsley leaves
1 small bunch	Basilikum, Blätter davon
250 g	Butter, zimmerwarm
0.5 bunch(es)	Chives, in Röllchen
1 tsp	Salt
	Pepper

METHOD

1. Get the garlic, onion, parsley and basil into the mixing bowl and chop for 8 sec/step
5.
2. Add the uncooled QimiQ Classic, butter, chives, salt and pepper and mix for 30 sec/step
6.
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