



# YOGHURT, LEMON AND PEPPER BUTTER



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Deep freeze stable



15



easy

## INGREDIENTS FOR 900 G

**250 g** QimiQ Classic, unchilled

**460 g** Butter, softened

**200 g** Natural yoghurt

**50 ml** Lemon juice

Lemon peel, grated

**2 tsp** Cilantro, finely chopped

**2 tbsp** Lemon balm, finely chopped

**2 tbsp** Green peppercorns

Salt and pepper

## METHOD

1. Whisk QimiQ Classic smooth. Add the soft butter and continue to whisk with a hand mixer until fluffy.
2. Add the yoghurt, lemon juice, lemon rind, coriander, lemon balm and pepper, season to taste and mix well.
3. Form into a roll with clingfilm and Chill thoroughly.
4. Cut the cold butter roll into slices as required.