



WHIPPED BASIL BUTTER



QimiQ BENEFITS

- Deep freeze stable
- Full taste with less fat content
- Light and fluffy consistency
- Very high whipping volume



15



easy

INGREDIENTS FOR 550 G

125 g QimiQ Whip Pastry Cream, chilled

30 g Basil leaves, finely chopped

20 ml Lemon juice

50 g Pine nuts, finely chopped

Salt and pepper

230 g Butter, softened

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients (without the butter) and mix well. Slowly add the butter and continue to whisk for 3 minutes.