



WHIPPED CAFÉ DE PARIS BUTTER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Whip Pastry Cream, chilled

230 g Butter, softened

20 g Tomato paste

20 g Tarragon mustard

20 g Flat-leaf parsley, finely chopped

20 g Tarragon, finely chopped

20 g Garlic, finely sliced

10 ml Lemon juice

2 cl Brandy

10 g Curry powder

10 g Paprika powder

8 g Salt, freshly ground

Black pepper

METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip Pastry Cream little by little and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Fill the butter into a piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto the fried beef fillet and serve.