



BASIL BUTTER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 600 G

125 g QimiQ Classic, unchilled

230 g Butter

30 g Basil leaves, finely chopped

20 ml Lemon juice

50 g Pine nuts, finely chopped

Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth. Add the butter and whisk with a mixer until creamy.
2. Add the remaining ingredients, mix well and season to taste with salt and pepper.