



WHIPPED CHILI PEPPER BUTTER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 540 G

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|--------------|--|
| 150 g | QimiQ Whip Pastry Cream, chilled |
| 30 g | Red chilli pepper, fresh, finely chopped |
| 20 g | Cilantro, finely chopped |
| 20 g | Flat-leaf parsley, finely chopped |
| 20 ml | Lemon juice |
| | Salt |
| | Pepper |
| 300 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.