



WILD GARLIC PASTE

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1 PACOJET BEAKER

300 g QimiQ Classic, unchilled

400 g Wild garlic, blanched

100 g Butter, liquid

METHOD

1. Mix all the ingredients together and pour into a Pacojet beaker.
2. Freeze at -22° C for approx. 24 hours.
3. Pacotise.