



# YOGHURT, LEMON AND PEPPER BUTTER



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



15



lako

## INGREDIENTS FOR 460 G

**125 g** QimiQ Classica, neohlađenog

**230 g** Maslaca, mekani

**100 g** Prirodnog jogurta

**0.5** Limuna, stisnutog

Korice limuna, ribanog

**1 žličice** Koriandera, sitno sjeckane

**1 žlice** Matičnjaka, sitno sjeckane

**1 žlice**

Sol

## METHOD

1. Whisk QimiQ Classic smooth. Add the soft butter and continue to whisk with a hand mixer until fluffy.
2. Add the yoghurt, lemon juice, lemon rind, coriander, lemon balm and pepper, season to taste and mix well.
3. Form into a roll with clingfilm and chill thoroughly.
4. Cut the cold butter into slices as required.