



# CHILI BUTTER



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discoloration
- Enhances the natural taste of added ingredients
- Freezer stable



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easy

## INGREDIENTS FOR 295 G

**100 g** QimiQ Classic, room temperature

**150 g** Butter

**15 g** Red chilli pepper, fresh, finely chopped

**10 g** Cilantro / coriander, finely chopped

**10 g** Parsley, finely chopped

**10 ml** Lemon juice

Salt and pepper

## METHOD

1. Whisk QimiQ Classic smooth. Add the butter and whisk in a mixer until fluffy.
2. Add the remaining ingredients, mix well and season to taste.