



GRILLED GARLIC BAGUETTE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Can be frozen and defrosted without loss of quality



15



easy

INGREDIENTS FOR 8 PORTIONS

1 French loaf(s) 8.8 oz each

FOR THE GARLIC BUTTER

1 tbsp QimiQ Classic, room temperature

125 g Butter, softened

3 Garlic clove(s), crushed

3 tbsp Parsley, finely chopped

Salt and pepper

METHOD

1. Cut the baguette in half lengthwise.
2. For the garlic butter: whisk the unchilled QimiQ Classic smooth.
3. Add the butter and whisk with the hand mixer until smooth.
4. Add the remaining ingredients and mix well. Season to taste.
5. Spread the garlic butter onto both halves. Place the baguette on aluminum foil and grill for approx. 7 minutes.