



PAPRIKA CREME DE BEURRE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- One bowl preparation



15



easy

INGREDIENTS FOR 422 G

200 g	QimiQ Whip, chilled
50 g	Clarified butter
6 g	Salt
0.2 g	Black pepper, freshly ground
0.1 g	Chilli pepper powder
1.7 g	Spanish smoked hot paprika
2 g	Balsamic vinegar
2 g	Parsley, minced
10 g	Port
150 g	Red bell pepper(s), pureed

METHOD

1. Whisk the QimiQ Whip in the Kitchen Aid until creamy.
2. Slowly add the clarified butter and mix well.
3. Add the spices and port and mix well.
4. Add the red bell pepper puree and whip. Fill into a piping bag.