



WHIPPED HERB AND GARLIC BUTTER FOR GRATINATED VEGETABLES



QimiQ BENEFITS

- Freezer stable
- Full taste with less fat content
- Light and fluffy consistency
- Very high whipping volume



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g	QimiQ Whip, chilled
230 g	Butter
20 g	Chives, finely chopped
20 g	Parsley, finely chopped
5 g	Cilantro / coriander, finely chopped
40 g	Garlic, finely chopped
8 g	Salt
	Black pepper, freshly ground

METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip step by step and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Fill the mixture into a mold lined with cling film and chill well.
4. Cut into slices, place onto the hot vegetables and gratinate under a hot salamander grill.