



WHIPPED HERB BUTTER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Quick and easy preparation



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easy

Tips

Perfect as a BBQ side dish.

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

250 g Butter, melted

1 bunch(es) Chives, finely chopped

1 bunch(es) Parsley, finely chopped

Salt

Black pepper, freshly ground

METHOD

1. Mix the unchilled QimiQ Classic smooth with the melted butter using an immersion blender.
2. Add the herbs and spices and season to taste.
3. Using a dessert spoon to shape, portion the mixture onto a plate. Deep freeze.