



WHIPPED HERB AND GARLIC BUTTER ON BEEF FILLETS



QimiQ BENEFITS

- Freezer stable
- Creamy indulgent taste with less fat
- Light and fluffy consistency



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip, chilled

500 g Butter, softened

1 tsp Parsley, finely chopped

1 tsp Chives, finely chopped

1 tsp Cilantro / coriander, finely chopped

2 Garlic clove(s), finely chopped

Salt

Black pepper, freshly ground

METHOD

1. For the herb and garlic butter: whisk the butter until fluffy. Slowly add the cold QimiQ Whip and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Pipe the mixture into a mould lined with cling film and chill well.
4. **Tipp:** Kräuter-Knoblauch-Butter kann auch eingefroren werden.