



HERB CRUST



QimiQ BENEFITS

- Can easily be pre-prepared
- Can be frozen and defrosted without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g	Butter, softened
180 g	QimiQ Whip
4	Egg yolk(s)
130 g	Bread crumbs
5 g	Parsley, finely chopped
4 g	Rosemary, finely chopped
4 g	Thyme, finely chopped
3 g	Lemon balm, finely chopped
3 g	Lemon peel, finely chopped
1 small	Red chilli pepper, fresh, finely chopped
	Salt
	Pepper

METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip and continue to whip for a few minutes, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the egg yolks, bread crumbs and herbs and mix to a smooth green consistency. Add the lemon zest and chili and season to taste.
3. Place the mixture into a strong plastic bag and roll into a sheet about 6-7 mm thick. Seal and freeze.
4. Once frozen, chop into smaller pieces and place onto the meat before cooking (brush the meat with egg for improved binding).