



# 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).