



# HERB GARLIC BUTTER (THERMOMIX)



## QimiQ BENEFITS

- Easy and quick preparation
- Creamy pleasure with less fat
- Enhances the intrinsic flavor of the ingredients
- Freezing stable



## Tips

The herb butter can be frozen in portions for stock.

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic, room temperature
<b>2</b>	Garlic clove(s)
<b>1</b>	Onion(s), halved
<b>1 small bunch</b>	Parsley leaves
<b>1 small bunch</b>	Basilikum, Blätter davon
<b>250 g</b>	Butter, zimmerwarm
<b>0.5 bunch(es)</b>	Chives, in Röllchen
<b>1 tsp</b>	Salt
	Pepper

## METHOD

1. Get the garlic, onion, parsley and basil into the mixing bowl and chop for 8 sec/step  
5.
2. Add the uncooled QimiQ Classic, butter, chives, salt and pepper and mix for 30 sec/step  
6.