



YOGURT, LEMON AND PEPPER BUTTER



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 460 G

125 g QimiQ Classic, room temperature

230 g Butter, softened

100 g Natural yogurt

0.5 Lemon(s), squeezed

Lemon peel, grated

1 tsp Cilantro / coriander, finely chopped

1 tbsp Lemon balm, finely chopped

1 tbsp Green peppercorns

Salt

METHOD

1. Whisk QimiQ Classic smooth. Add the soft butter and continue to whisk with a hand mixer until fluffy.
2. Add the yogurt, lemon juice, lemon rind, cilantro, lemon balm and pepper, season to taste and mix well.
3. Form into a roll with clingfilm and chill thoroughly.
4. Cut the cold butter into slices as required.