



YOGURT, LEMON AND PEPPER BUTTER



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Freezer stable



15



easy

INGREDIENTS FOR 900 G

250 g QimiQ Classic, room temperature

460 g Butter, softened

200 g Natural yogurt

50 ml Lemon juice

Lemon peel, grated

2 tsp Cilantro / coriander, finely chopped

2 tbsp Lemon balm, finely chopped

2 tbsp Green peppercorns

Salt and pepper

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 roll into slices as required.