



WHIPPED BASIL BUTTER



QimiQ BENEFITS

- Freezer stable
- Full taste with less fat content
- Light and fluffy consistency
- Very high whipping volume



15



easy

INGREDIENTS FOR 550 G

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|--------------|------------------------------|
| 125 g | QimiQ Whip, chilled |
| 30 g | Basil leaves, finely chopped |
| 20 ml | Lemon juice |
| 50 g | Pine nuts, finely chopped |
| | Salt and pepper |
| 230 g | Butter, softened |

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients (without the butter) and mix well. Slowly add the butter and continue to whisk for 3 minutes.