



WHIPPED CAFÉ DE PARIS BUTTER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Whip, chilled

230 g Butter, softened

20 g Tomato paste

20 g Mustard

20 g Parsley, finely chopped

20 g Tarragon, finely chopped

20 g Garlic, finely sliced

10 ml Lemon juice

2 cl Brandy

10 g Curry powder

10 g Paprika powder

8 g Salt, freshly ground

Black pepper

METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip step by step and continue to whisk for a few minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Fill the butter into a piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto fried beef fillet and serve.