



WHIPPED CHILI PEPPER BUTTER



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 540 G

150 g QimiQ Whip, chilled

30 g Red chilli pepper, fresh, finely chopped

20 g Cilantro / coriander, finely chopped

20 g Parsley, finely chopped

20 ml Lemon juice

Salt

Pepper

300 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.