



# WILD GARLIC PASTE

## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Freezer stable



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easy

## INGREDIENTS FOR 1 PACOJET BEAKER

**300 g** QimiQ Classic, room temperature

**400 g** Wild garlic, blanched

**100 g** Butter, fluid

## METHOD

1. Mix all the ingredients together and pour into a Pacojet beaker.
2. Freeze at -8° F for approx. 24 hours.
3. Pacotize.