



APRICOT AND CURRY BUTTER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Freezer stable



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easy

Tips

This butter mixture can be used immediately, or be frozen for later use.

INGREDIENTS FOR 900 G

200 g QimiQ Classic, room temperature

300 g Butter, softened

240 g Shallot(s), finely diced

8 Dried apricots, finely diced

1 tsp Curry powder

0.5 tsp Sambal Oelek

0.5 bunch(es) Cilantro / coriander, finely chopped

Salt

Cayenne pepper

Sugar

METHOD

1. Whisk QimiQ Classic smooth. Add the butter and whisk with a hand mixer until fluffy.
2. Add the remaining ingredients, mix well and season to taste.