

Garlic butter with the magimix

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250g of softened butter
50g of garlic (2 cloves of garlic)
25g of shallots
25g of fresh parsley
Salt and Pepper

250g of softened butter
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Peel the garlic and shallot.

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Put them in the bowl of the Thermomix.

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Wash the parsley.

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Put the leaves in the bowl, then chop for 10 seconds at speed 7.

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Add the softened butter, salt, and pepper, then program for 15 seconds at speed 3.

Enjoy this parsley butter to stuff snail shells prepared à la bourguignonne or to stuff mussels. You can also use this Thermomix snail butter on a good piece of meat, grilled dish, or ribeye steak... Yum ;)