

Lemon butter parsley sauce with the magimix

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3 min	3 min 7 min	3 min 7 min 10 min	3 min 7 min 10 min 1/10
3 min 7 min 10 min 1/10 9	3 min 7 min 10 min 1/10 9 4	3 min 7 min 10 min 1/10 9 4 12	

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100g of heavy cream
80g of butter
20g of lemon juice
5 sprigs of parsley
1 pinch of tarragon
1 vegetable bouillon cube
1 tablespoon of flour
Salt
Pepper

100g of heavy cream

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Put the butter and lemon juice in the Thermomix bowl and set for 1 minute at 70°C at speed 2.

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Wash the parsley and put it in the Thermomix bowl.

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Add the cream, tarragon, flour, salt, pepper, vegetable bouillon, then cook for 6 minutes at 90°C at speed 3.

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When it beeps, blend for 15 seconds at speed 6.

Enjoy with white fish like cod for example. A real treat. Yum ;)