

## Garlic butter with the thermomix

### Garlic butter with the thermomix

3 min	3 min 0 min	3 min 0 min 3 min	3 min 0 min 3 min 0/10
3 min 0 min 3 min 0/10 5	3 min 0 min 3 min 0/10 5 5	3 min 0 min 3 min 0/10 5 5 14	

---

### 3 min 0 min 3 min 0/10 5 5 14

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

---

**<span itemprop="recipeIngredient">250g of softened butter<br/></span><span**

Â»

Peel the garlic and shallot.

Â»

Put them in the bowl of the Thermomix.

Â»

Wash the parsley.

Â»

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

Â»

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 ;)