

## Garlic butter with the magimix

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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	

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### 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

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

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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 ;)