

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

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

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**<span itemprop="recipeIngredient">100g of heavy cream<br/></span><span ite**

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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 ;)