

Herb Butter



Filling Degree of the Cutter



Machine Type



High Efficiency Cutter/
Vacuum-Cutter

Recommended Knife Speed



e. g. 3,000 min⁻¹ at 60 l bowl
capacity

Knife Assembly



6 Knives Type V

Process Time



approx. 60 sec

Recommended Packaging



e. g. cups, artificial casing

Process

1 Put parsley and chives in the cutter and chop at 3,000 min⁻¹ to a grain size of about 1 mm.



2 Afterwards, add butter, olive oil, garlic, salt and chop continuously at 3,000 min⁻¹.



3 Then cut the mass to the desired fineness.



4 Discharge the herb butter and store in a cool place. The maximum temperature is 8 °C (46 °F).



Sales Note

The result is a fresh and creamy herb butter that can be filled e. g. into cups or artificial casings. It can be offered at the sales display in the delicatessen area or for catering or can be delivered to restaurants.

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