

Dips made from parsley butter and cashew cream



Up to 15
min.



Simple



Vegetarian



Zubereitung

1. Beat the **GOLDSTEIG Butter** with a hand mixer until fluffy.
2. Wash the parsley, chop it up fine and crush it into a fine puree using a pestle and mortar. Add the parsley puree to the **GOLDSTEIG Butter** and mix. Season the parsley butter with salt and pepper.
3. Place the cashew kernels in the vegetable stock and blend into a puree in a mixing jar using a hand blender. Mix **GOLDSTEIG Mascarpone**, and **GOLDSTEIG Ricotta**, with the cashew nut mix.
4. Season the dip with salt, pepper and lemon zest.

Zutaten



For the parsley butter:

- 1 **GOLDSTEIG Butter** 250 g
- 50 g parsley
- Salt, pepper

For the cashew cream:

- 250 g roasted and salted cashew kernels
- 100 ml vegetable stock
- 1 **GOLDSTEIG Ricotta**, 250 g
- 1 **GOLDSTEIG Mascarpone**, 250 g
- Salt, pepper and lemon zest

