



# CHILI DIP IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Hygienic storage possible
- Can easily be pre-prepared



15



easy

## INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

**312 g** Red pepper(s)

**57 g** Chili sauce

**296 ml** Milk

**142 g** Cream cheese

**28 g** Garlic, finely sliced

Salt and pepper

**198 g** QimiQ Whip Pastry Cream

## METHOD

1. Blend the red pepper, chili sauce, milk, cream cheese and garlic until smooth. Season with salt and pepper.
2. Add the QimiQ Whip and blend until completely smooth (strain if necessary).
3. Pour into a 1 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
4. Chill for at least one hour and shake well before serving.