



# TOMATO DIP IN THE ISI GOURMET WHIP

## QimiQ BENEFITS

- Quick and easy preparation
- Hygienic storage possible



15



easy

## INGREDIENTS FOR 6 PORTIONS

**100 g** QimiQ Classic, unchilled

**100 g** Cream cheese

**100 g** Tomato paste

**150 ml** Milk

**2 tbsp** Olive oil

Salt and pepper

Sugar

Garlic powder

## METHOD

1. Whisk QimiQ Classic smooth. Add the tomato, cream cheese, milk and olive oil and mix well. Season to taste with salt, pepper, sugar and garlic.
2. Pour into the iSi bottle and screw in one charger. Shake well and chill horizontally.
3. Shake well before serving.