



BAYLEY HAZEN BLUE CHEESE DIP

QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Stable consistency



15



easy

INGREDIENTS FOR 10 PORTIONS

725 g	QimiQ Classic, unchilled
30 g	Olive oil
380 g	Sour cream 15 % fat
20 g	Worcestershire sauce
30 g	Sherry vinegar
15 g	Hot sauce
30 g	Flat-leaf parsley, finely chopped
30 g	Spring onion(s), finely chopped
1250 g	Jasper Hill Bayley Hazen Blue Cheese, crumbled
	Salt
	Black pepper, freshly ground

METHOD

1. In a food processor pulse together the QimiQ Classic, olive oil, sour cream, worcestershire sauce, sherry vinegar and hot sauce until fully incorporated.
2. Pour the mixture into a medium sized mixing bowl and fold in the parsley, spring onions and crumbled blue cheese. Season to taste.
3. Chill for 3-4 hours before serving.