



# BEECHER'S CHEDDAR AND DARK ALE DIP



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Product will not continue to thicken and solidify when taken from heat



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easy

## INGREDIENTS FOR 2 PORTIONS

<b>200 g</b>	QimiQ Cream Base
<b>110 g</b>	Dark beer
<b>200 g</b>	Beecher's Flagship Cheddar 1 year aged, grated
<b>2 g</b>	Mustard powder
<b>15 g</b>	Worcestershire sauce
<b>15 g</b>	Horseradish, coarsely chopped
<b>0.5 g</b>	Cayenne pepper
<b>2 g</b>	Spring onion(s), finely sliced [émincé PF]
	Salt and pepper

## METHOD

1. In a medium sauce pot heat the QimiQ Sauce Base and the beer to 185° F/80° C.
2. Add the cheese in 3 parts making sure the previous part has incorporated completely before adding the next.
3. Add the dry mustard, worcestershire sauce, horseradish, cayenne pepper, green onions and season to taste. Continue to cook for 3 minutes.
4. Pull off the heat and use a small immersion blender to sheer to the desired consistency.