

## ROASTED GARLIC AND ARTICHOKE DIP



## **QimiQ BENEFITS**

- Binds with fluid no separation of ingredients
- Creamy consistency
- Lightly binds oven baked dishes





25

easy

## **INGREDIENTS FOR 2 PORTIONS**

| 125 g | QimiQ Cream Base                           |
|-------|--|
| 20 g  | Garlic                                     |
| 30 g  | Olive oil                                  |
| 250 g | Artichokes, tinned and drained, quartered  |
| 60 g  | Mascarpone                                 |
| 120 g | Mozzarella, grated                         |
| 60 g  | Parmesan, finely grated                    |
| 10 g  | Hot sauce                                  |
| 3 g   | Mustard powder                             |
| 5 g   | Spring onion(s), finely sliced [émincé PF] |
|       | Salt and pepper                            |
| 32 g  | Bread crumbs                               |
| 10 g  | Parmesan, finely grated                    |
| 25 g  | Das Beste vom Lande, Butter, melted        |
|       |  |

## **METHOD**

- 1. Preheat the oven to 350° F/170° C.
- 2. Place a head of garlic with the top cut off on a piece of foil and drizzle with 10 g olive oil. Seal and roast in the oven for 45 minutes or until garlic is soft.
- 3. In a medium mixing bowl squeeze the garlic out of the head and mash into a paste. Add the rest of the ingredients (except the panko, parmesan, and butter) and mix well. Season to taste. Place mixture in a bake safe dish of your choice.
- 4. In a small mixing bowl mix the panko, parmesan, and melted butter. Place the topping on the top of the dip and cover with foil
- 5. Bake in oven for 20-25 minutes, remove foil and continue to bake or broil until desired color is achieved.