



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.