# QimiQ

## **GARLIC DIP**



#### **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- Binds with fluid no separation of ingredients
- Acid stable and does not curdle
- Emulsifies with oil





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easy

#### **INGREDIENTS FOR 4 PORTIONS**

125 g	QimiQ Classic, unchilled
80 ml	Sunflower oil
40 g	Sour cream 15 % fat
5 g	Mustard
1	Garlic clove(s), finely chopped
	Salt and pepper

### **METHOD**

- 1. Whisk the QimiQ Classic smooth.
- Add the oil and whisk slowly until the mixture has emulsified.
- 3. Add the remaining ingredients and seasoning and mix well.