



SWEET PEPPER DIP



QimiQ BENEFITS

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

Salt and pepper

2 tbsp Sweet pepper(s), diced

0.5 tsp Smoked sweet paprika

Garlic, finely chopped

METHOD

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