



MINT AND LEMON DIP



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, unchilled

1 tbsp Olive oil

250 g Natural yoghurt

2 Lemon(s)

3 Shallot(s), finely chopped

1 bunch(es) Mint, finely chopped

Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the olive oil and yoghurt and mix well.
2. Peel the lemons and remove the flesh with a sharp knife.
3. Add the lemon flesh, shallots and mint to the QimiQ mixture and season to taste.
4. Blend smooth using an immersion blender.