



# BEEF MEAT BALLS WITH BBQ DIP SAUCE



## QimiQ BENEFITS

- Binds with meat juices - grilled meats remain succulent for longer
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE MEAT BALLS

<b>125 g</b>	QimiQ Classic, unchilled
<b>2 tbsp</b>	Rapeseed oil
<b>700 g</b>	Minced beef
<b>100 g</b>	Onion(s), finely sliced
<b>20 g</b>	Garlic, finely chopped
<b>70 g</b>	BBQ sauce
<b>2</b>	Egg(s)
<b>30 g</b>	White bread crumbs
	Salt
	Black pepper, freshly ground

### FOR THE BBQ DIP SAUCE

<b>125 g</b>	QimiQ Classic, unchilled
<b>40 g</b>	Tomato ketchup
<b>50 g</b>	BBQ sauce
	Salt
	Black pepper, freshly ground
<b>80 g</b>	Sweet corn, tinned and drained
<b>80 g</b>	Apple(s), diced
<b>80 g</b>	Red pepper(s), diced
<b>40 g</b>	Spring onion(s), finely sliced

## METHOD

1. For the meat balls: whisk the unchilled QimiQ Classic smooth. Slowly add the oil and whisk until emulsified.
2. Add the remaining ingredients and mix well.
3. Form balls out of the mixture and grill on middle heat from all sides.
4. For the BBQ dip sauce: whisk the unchilled QimiQ Classic smooth. Add the ketchup and BBQ sauce and mix well.
5. Add the remaining ingredients and mix well. Season to taste and serve with the meat balls.