



# BACON GRISSINI WITH AVOCADO DIP



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- The colour of the avocado remains fresh looking for longer
- Pastry becomes smooth and juicy
- Perfect for baking



30



easy

## Tips

Serve with a glass of red wine.

## INGREDIENTS FOR 25 SERVINGS

### FOR THE GRISSINI

<b>125 g</b>	QimiQ Cream Base
<b>0.5 package</b>	Dried yeast
<b>1 pinch(es)</b>	Sugar
<b>180 g</b>	Wheat flour
<b>0.5 tsp</b>	Baking powder
<b>1 pinch(es)</b>	Salt
	Black pepper, ground
<b>2 small pinch(es)</b>	Smoked sweet paprika
<b>50 g</b>	Butter, softened
<b>100 g</b>	Smoked bacon, finely diced

### FOR THE AVOCADO DIP

<b>250 g</b>	QimiQ Classic, unchilled
<b>1</b>	Avocado(s)
<b>100 g</b>	Natural yoghurt
<b>0.5</b>	Red pepper(s), diced
	Salt
	Black pepper, ground
<b>1</b>	Chilli powder
<b>1</b>	Lime(s), juice and finely grated zest

## METHOD

1. For the grissini: mix the QimiQ Sauce Base, yeast and sugar together well.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Roll out the dough approx. ½ cm thick Cut into strips of 10 cm in length and 2 cm in width and roll into sticks.
4. Preheat the oven to 180 °C (air circulation).
5. Arrange the dough sticks on a baking sheet lined with baking paper. Bake on a grill over indirect heat with the lid closed or in a pre-heated oven at 180 °C for approx. 10 minutes.
6. For the avocado dip: halve the avocado and remove the stone. Scoop out the avocado with a spoon and mash with a fork.
7. Whisk the unchilled QimiQ Classic smooth. Add the avocado and the remaining ingredients and mix well.