



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

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

FOR THE AVOCADO DIP

250 g	QimiQ Classic, unchilled
1	Avocado(s)
100 g	Natural yoghurt
0.5	Red pepper(s), diced
	Salt
	Black pepper, ground
1	Chilli powder
1	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.