



# BACON GRISSINI WITH AVOCADO DIP



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Full taste with less fat content
- Bake stable
- Pastry remains juicy and smooth



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easy

## INGREDIENTS FOR 25 SERVINGS

### FOR THE GRISSINI

<b>125 g</b>	QimiQ Classic, unchilled
<b>0.5 package</b>	Dried yeast
<b>pinch(es)</b>	Sugar
<b>180 g</b>	Wheat flour
<b>0.5 tsp</b>	Baking powder
<b>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 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 small pinch(es)</b>	Chilli pepper powder
<b>1</b>	Lime(s), juice and finely grated zest

## METHOD

1. For the grissini: whisk the unchilled QimiQ Classic smooth. Add the yeast and sugar and mix well.
2. Mix the flour with the baking powder and spices and place into a mixing bowl.
3. Add the yeast mixture, soft butter and bacon and knead 2-3 minutes using a dough hook. Cover and allow to rest.
4. 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.
5. Arrange the dough sticks on a baking sheet lined with baking paper and bake in a preheated 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. Season to taste.