



# YOGURT DIP WITH SWEET POTATO AND TOASTED PUMPKIN SEEDS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, unchilled

**150 g** Natural yoghurt

**200 g** Sweet potatoes, cooked

Salt

Pepper

Cayenne pepper

Sugar

**10 g** Garlic, pureed

**0.5 g** Cardamom, ground

**30 g** Pumpkin seeds, toasted

**100 ml** Olive oil

## METHOD

1. Whisk the unchilled QimiQ Classic until smooth.
2. Blend the QimiQ Classic, yogurt and one part of the sweet potato puree together well in a food processor.
3. For more density/structure add the remaining potatoes and mix well.
4. Place the toasted pepitas on top and drizzle with the olive oil. Serve with pita chips.