



FONDUE CHINOISE DIP SAUCES



QimiQ BENEFITS

- Dairy cream - best quality
- Emulsifies with oil
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CURRY SAUCE

125 g QimiQ Classic, unchilled

80 ml Vegetable oil

1 tsp Curry powder

40 g Sour cream 15 % fat

Salt and pepper

1 pinch(es) Cayenne pepper

FOR THE COCKTAIL SAUCE

125 g QimiQ Classic, unchilled

80 ml Vegetable oil

40 g Sour cream 15 % fat

4 tbsp Tomato ketchup

1 tsp Brandy

Tabasco sauce

Salt and pepper

FOR THE HERB SAUCE

125 g QimiQ Classic, unchilled

80 ml Vegetable oil

40 g Sour cream 15 % fat

5 tbsp Mixed herbs, chopped

1 Garlic clove(s), finely chopped

FOR THE CRANBERRY AND HORSERADISH SAUCE

125 g QimiQ Classic, unchilled

80 ml Vegetable oil

40 g Sour cream 15 % fat

100 g Cranberry jam

20 g Horseradish paste

Lime(s), juice and finely grated zest

METHOD

1. For the sauces: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil.
2. Add the remaining ingredients and mix well.