



SAFFRON DIP



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 4 PORTION

125 g	QimiQ Classic, unchilled
250 g	Natural yoghurt
1 tbsp	Walnut oil
0.5 tsp	Saffron powder
	Lemon juice
1 tbsp	White wine vinegar
	Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth. Add the yoghurt, walnut oil and saffron and mix well.
2. Season to taste with the lemon juice, vinegar, salt and pepper.