



COCKTAIL DIP SAUCE WITH POTATO WEDGES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- No mayonnaise required



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic
60 ml Sunflower oil
1 tsp Tarragon mustard
0.5 Lemon(s), juice only
80 g Tomato ketchup
2 tsp Dijon mustard
2 tsp Horseradish
2 cl Brandy, optional
0.5 Red pepper(s), finely diced
Salt
Black pepper, freshly ground

FOR THE POTATO WEDGES

500 g Potatoes
60 ml Olive oil
Salt and pepper
Rosemary

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil.
2. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
3. Preheat the oven to 180°C (air circulation).
4. Split the potatoes and mix with the olive oil and spices. Bake in the preheated oven for approx. 25 minutes.