



# 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

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

## FOR THE POTATO WEDGES

<b>500 g</b>	Potatoes
<b>60 ml</b>	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.