



COCKTAIL DIP SAUCE WITH POTATO WEDGES



QimiQ BENEFITS

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



10



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic

120 ml Sunflower oil

1 tsp Tarragon mustard

1 Lemon(s), juice only

160 g Tomato ketchup

2 tsp Dijon mustard

2 tsp Horseradish

4 cl Brandy, optional

Salt

Black pepper, freshly ground

1 Red pepper(s), finely sliced

FOR THE POTATO WEDGES

1 kg Potatoes

120 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.