



DEEP FRIED ONION RINGS AND RED PEPPER DIP WITH QIMINAISE



QimiQ BENEFITS

- Contains no eggs
- Contains only 20 % fat with 100 % taste
- Made with pure rape seed oil and QimiQ Classic



25



easy

INGREDIENTS FOR 12 PORTIONS

3 large [große]	Onion(s)
375 g	QimiQ Classic, unchilled
300 ml	Water
300 g	Flour
	Salt and pepper
	Sunflower oil, to fry

FOR THE DIP

600 g	Qiminaise
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OR

HOMEMADE QIMINAISE, BASE RECIPE

300 g	Sweet red peppers, tinned and drained
	Salt and pepper
	Sugar
	Oregano
6	Garlic clove(s)

METHOD

1. Peel the onion and slice into rings.
2. For the batter, blend QimiQ Classic, water, flour and seasoning until smooth.
3. Dip the onion rings in the batter and deep fry until golden brown.
4. For the dip, blend the Qiminaise, red pepper, salt, pepper, sugar, oregano and garlic until smooth.
5. Chill well, and whisk smooth before serving with the onion rings.