



# CHORIZO DIP



## QimiQ BENEFITS

- Quick and easy preparation
- Full taste with low fat
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 10 PORTIONS

**170 g** QimiQ Cream Base

**227 g** Chorizo [Spanish paprika salami]

**227 g** Queso Melt

**113 g** Bruschetta

## METHOD

1. Cook the chorizo in a large sauce pan until browned.
2. Add the QimiQ Sauce Base and the Queso Melt (original or jalapeno) and cook on a medium heat until melted.
3. Remove from the heat and stir in the roasted red pepper bruschetta.