



ONION DIP



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

113 g	QimiQ Classic, unchilled
4 g	Culinary Masters Veal Demi
57 g	Water, hot
600 g	White onion(s), finely diced
4 g	Kosher salt
150 g	Olive oil
170 g	Sour cream 15 % fat
170 g	Mayonnaise, 40 % fat
	Garlic powder
	White pepper
4 g	Flat-leaf parsley, flakes

METHOD

1. Dissolve the veal demi in hot water.
2. Sauté the onions and salt in the oil, in a small skillet.
3. Deglaze with the demi mix, lower the heat and simmer until almost dry. Set aside.
4. Whisk the QimiQ Classic smooth.
5. Add the sour cream and the mayonnaise and continue to whisk.
6. Stir in the remaining ingredients and the sautéed onions.
7. Chill for 30-60 minutes before serving with your favorite chips.