## 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.
- Sautee 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.
- Add the sour cream and the mayonaisse and continue to whisk.
- 6. Stir in the remaining ingredients and the sauteed onions.
- 7. Chill for 30-60 minutes before serving with your favorite chips.