



SWEET AND SOUR RED PEPPER DIP



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 10 PORTIONS

200 g	Red pepper(s)
	Olive oil
250 g	QimiQ Classic, unchilled
200 g	Gervais, unflavoured
150 g	Sour cream 15 % fat
30 g	Sambal Oelek
12 ml	Balsamic vinegar
20 ml	Lemon juice
3 g	Piri-piri, finely chopped
30 g	Honey
4 g	Thyme, finely chopped
	Salt

METHOD

1. Preheat the Convotherm oven to 225° C convection.
2. Halve and pip the red pepper. Brush with olive oil and bake in the preheated Convotherm until the skin has browned.
3. Rinse immediately with iced water, remove the skin and blend smooth.
4. Whisk the QimiQ Classic smooth.
5. Add the red pepper puree and remaining ingredients.
6. Season to taste and chill.