



PAPRIKA DIP

QimiQ **BENEFITS**



Tips

Use grilled yellow peppers instead of ajvar and peppersweet

INGREDIENTS FOR 736 G

INGREIDENTS FOR THE BASE RECIPE QIQ DIP SAUCE

500 g	QimiQ Cream Base
250 g	Rapeseed oil
65 g	QiQ Base for Butter Sauce

INGREDIENTS FOR THE DIP

400 g	Base recipe QiQ Dip Sauce
120 g	Ajvar, mild
200 g	Peppersweet
6 g	Paprika powder, smoked
4 g	Powdered sugar
2 g	Black pepper, ground
4 g	Salt

METHOD

1. Heat QimiQ Cream Base (previously QimiQ Sauce Base) to 85 °C in a saucepan.
2. Remove the pan from the stove and work in the QiQ Base for Butter Sauce with a whisk or a hand blender.
3. Slowly work in the oil.
4. Place the QiQ Dip Sauce in a container.
5. Add the ajvar, chopped peppersweet, paprika powder, icing sugar, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.