



SMOKED MEAT DIP

QimiQ **BENEFITS**



Tips

Refine with fresh red onions.

INGREDIENTS FOR 1175 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

600 g Bacon, cooked, minced

40 g Pickled gherkins, finely chopped

80 g Onion(s), finely chopped, cooked in vinegar

20 g Tarragon mustard

20 g Chives, cut into fine rolls

6 g Garlic, grated

3 g Black pepper, ground

6 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 cooked and minced bacon, chopped pickles, chopped onion, tarragon mustard, chopped chives, grated garlic, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.