# QimiQ

# ROASTED ONION AND BACON DIP



#### **QimiQ BENEFITS**



#### **Tips**

Use diced mushrooms instead of bacon.

#### **INGREDIENTS FOR 844 G**

## **INGREDIENTS FOR THE BASE RECIPE QIQ DIP SAUCE**

INGREDIENTS 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
200 g	Diced Bacon, roasted
160 g	Heavy sour cream
60 g	Fried onions
12 g	Chives, finely sliced
4 g	Apple vinegar
2 g	Black pepper, ground
6 g	Salt

## **METHOD**

- 1. Heat QimiQ Cream 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 roasted bacon, sour cream, roasted onions, chopped chives, apple cider vinegar, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.