



BEETROOT DIP

QimiQ **BENEFITS**



Tips

Use pickled celery instead of beetroot.

INGREDIENTS FOR 706 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
240 g	Beetroot(s), cooked and diced
40 g	Beetroot juice
8 g	Horseradish, fresh, grated
8 g	Lemon juice, fresh
2 g	White pepper, ground
8 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 diced beetroot, beetroot juice, grated horseradish, lemon juice, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.