



# 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.