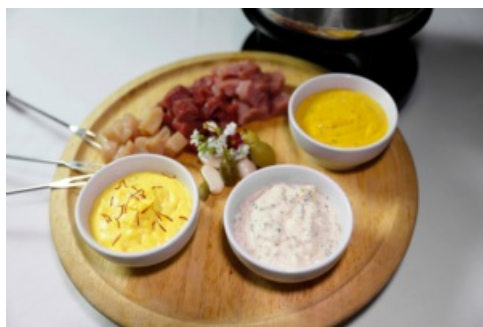




ROUILLE DIP

QimiQ **BENEFITS**



Tips

Goes perfectly with shellfish and braised vegetables.

INGREDIENTS FOR 706 G

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	Floury potato(es), cooked
80 g	Heavy sour cream
8 g	Lemon oil
8 g	Garlic, finely chopped
2 g	Saffron, ground
2 g	White 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. Grate the cooked potatoes. Add the sour cream, lemon oil, chopped garlic, ground safran, pepper, salt and potatoes to the QiQ Dip Sauce and stir well with a whisk.