



# SAUCE TARTAR DIP

QimiQ **BENEFITS**



## Tips

Refine with boiled chopped eggs and anchovy fillets.

## INGREDIENTS FOR 730 G

### INGREDIENTS FOR THE BASE RECIPE QIQ DIP SAUCE

<b>500 g</b>	QimiQ Cream Base
<b>250</b>	Rapeseed oil
<b>65 g</b>	QiQ Base for Butter Sauce

### INGREDIENTS FOR THE DIP

<b>400 g</b>	Base recipe QiQ Dip Sauce
<b>160 g</b>	Pickled gherkins, finely chopped
<b>100 g</b>	Pickled cocktail onion(s), finely chopped
<b>20 g</b>	Capers, finely chopped
<b>12 g</b>	Flat-leaf parsley, finely chopped
<b>20 g</b>	Pickle liquid
<b>4 g</b>	Worcestershire sauce
<b>8 g</b>	Powdered sugar
<b>2 g</b>	White pepper, ground
<b>4 g</b>	Salt

## METHOD

1. Heat the 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 chopped pickles, chopped white cocktail onions, chopped capers, chopped parsley, pickle liquid, Worcester sauce, icing sugar, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.