



# SESAME TAHINI DIP

QimiQ **BENEFITS**



## Tips

Refine with Nigella seeds (black cumin).

## INGREDIENTS FOR 542 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

**40 g** Tahini paste [Sesame paste]

**40 g** Sesame seed oil

**40 g** Sesame seeds

**12 g** Lime juice, fresh

**2 g** Ras el-Hanout

**2 g** Black 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. Add the tahini, sesame oil, sesame seeds, lime juice, Ras el-Hanout, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.