



WHITE BBQ DIP

QimiQ **BENEFITS**



Tips

Refine with fresh chillis.

INGREDIENTS FOR 792 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	Cream cheese
60 g	Bacon, diced, roasted
80 g	Cocktail onions, finely chopped
16 g	Apple vinegar
8 g	Honey
8 g	Flat-leaf parsley, finely chopped
4 g	Smoke aroma
10 g	Green peppercorns
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 cream cheese, diced and roasted bacon, chopped pearl onion, apple cider vinegar, honey, chopped parsley, smoke aroma, green peppercorns and salt to the QiQ Dip Sauce and stir well with a whisk.