



GOAT CHEESE DIP

QimiQ **BENEFITS**



Tips

Use Quark instead of goat cheese.

INGREDIENTS FOR 839 G

INGREIDENTS FOR THE BASE RECIPE QIQ DIP SAUCE

500 g	QimiQ Cream Base
250 g	Rapeseed oil
65	QiQ Base for Butter Sauce

INGREDIENTS FOR THE DIP

400 g	Base recipe QiQ Dip Sauce
400 g	Goat cheese, pureed
24 g	Chives, cut into fine rolls
8 g	Lemon juice, fresh
2 g	Garlic, chopped
1 g	Black pepper, ground
4 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 pureed goat cheese, chives, lemon juice, chopped garlic, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.