



# PARMESAN DRESSING

QimiQ **BENEFITS**



## Tips

Refine with roasted pine nuts.

## INGREDIENTS FOR 670 G

### INGREDIENTS FOR THE BASE RECIPE QIQ DIP SAUCE

<b>500 g</b>	QimiQ Cream Base
<b>250 g</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>60 g</b>	Parmesan, grated
<b>40 g</b>	Olive oil
<b>80 g</b>	White balsamic vinegar
<b>80 g</b>	Water
<b>2 g</b>	White pepper, ground
<b>8 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 grated Parmesan, olive oil, balsamic vinegar, water, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.