



PARMESAN DRESSING

QimiQ **BENEFITS**



Tips

Refine with roasted pine nuts.

INGREDIENTS FOR 670 G

INGREIDENTS 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

60 g Parmesan, grated

40 g Olive oil

80 g White balsamic vinegar

80 g Water

2 g White pepper, ground

8 g 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.