



BLUE CHEESE DIP

QimiQ **BENEFITS**



Tips

Use brie instead of blue cheese.

INGREDIENTS FOR 984 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
260 g	Blue veined cheese, pureed
40 g	Walnut oil
80 g	White balsamic vinegar
200 g	Greek style yogurt
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 blue cheese, Greek yoghurt, walnut oil, white balsamic vinegar and salt to the QiQ Dip Sauce and stir well with a whisk.