



CIPRIANI DIP

QimiQ **BENEFITS**



Tips

Refine with fresh lemon fillets.

INGREDIENTS FOR 662 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

240 g Whipping cream 35-36 % fat, whipped

8 g Lime juice, fresh

2 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 whipped cream, lemon oil, lime juice and salt to the QiQ Dip Sauce and stir well with a whisk.