



COCKTAIL SAUCE

QimiQ **BENEFITS**



Tips

Season to taste with a dash of brandy.

INGREDIENTS FOR 753 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
80 g	Greek style yogurt
10 g	Horseradish, fresh, grated
4 g	Flat-leaf parsley, finely chopped
2 g	Orange zest, grated
240 g	Tomato ketchup
8 g	Lemon juice, fresh
4 g	Worcestershire sauce
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 Greek yoghurt, grated horseradish, chopped parsley, grated orange zest, ketchup, lemon juice, Worcester sauce, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.