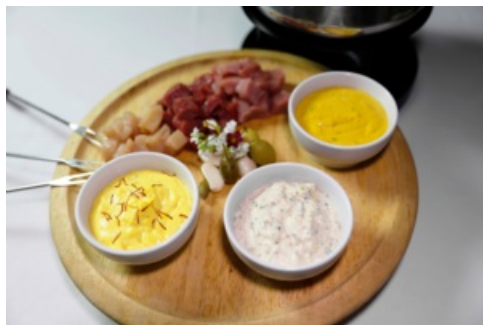




CURRY HONEY DIP

QimiQ **BENEFITS**



Tips

Refine with fresh mango cubes.

INGREDIENTS FOR 768 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 |
| 120 g | Pineapple, canned, finely pureed |
| 120 g | Coconut flakes, finely ground |
| 8 g | Tomato paste, 2-fach konzentriert |
| 40 g | Sweet-Chili-Sauce |
| 32 g | Lemon oil |
| 12 g | Sesame seed oil |
| 16 g | Mirin |
| 2 g | Cilantro, finely chopped |
| 8 g | Curry powder |
| 2 | Tumeric powder |
| 8 g | Salt |

METHOD

1. Mix the QimiQ Cream Base (previously QimiQ Sauce Base), water and the QiQ Base for Butter Sauce with a whisk, bring to the boil and set aside.
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 pureed pineapple, ground coconut flakes, tomato paste, sweet chili sauce, lemon oil, sesame oil, mirin, chopped cilantro, curry, turmeric and salt to the QiQ Dip Sauce and stir well with a whisk.