



EGG DIP

QimiQ BENEFITS



Tips

Use roasted mushrooms instead of ham.

INGREDIENTS FOR 1467 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
800	Eggs, cooked, pureed
160 g	Ham, finely sliced
24 g	Chives, cut into fine rolls
48 g	Tarragon mustard
20 g	Worcestershire sauce
1 g	Paprika powder, smoked
14 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 eggs, sliced ham, sliced chives, tarragon mustard, Worcester sauce, paprika powder and salt to the QiQ Dip Sauce and stir well with a whisk.