



GUACAMOLE DIP

QimiQ **BENEFITS**



Tips

Refine with sundried tomatoes.

INGREDIENTS FOR 1506 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

1000 g Ripe avocado(s), crushed

40 g Lime juice, fresh

12 g Lime zest, finely grated

20 g Garlic, chopped

12 g Chili, chopped

2 g Black pepper

12 g Salt

8 g Cilantro, finely chopped

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. Mix the peeled, ripe avocados with lime juice, mash and sprinkle with chopped garlic, chopped chilli, grated lime zest, chopped cilantro, pepper and salt and add to the QiQ Dip Sauce and stir well with a whisk.