



# HONEY MUSTARD DIP

QimiQ **BENEFITS**



## Tips

Use Moutarde Violette instead of Dijon mustard.

## INGREDIENTS FOR 956 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

**160 g** Pickled gherkin (Chornichon), finely chopped

**100 g** Mustard seeds, cooked in apple juice

**120 g** Tarragon mustard

**64 g** Dijon mustard

**80 g** Honey

**1 g** Chives, cut into fine rolls

**16 g** Mirin

**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 chopped pickled cucumbers, mustard seeds, tarragon mustard, Dijon mustard, honey, chopped chives, mirin and salt to the QiQ Dip Sauce and stir well with a whisk.