



CHERVIL-LIME DIP

QimiQ **BENEFITS**



Tips

Use basil instead of Chervil.

INGREDIENTS FOR 698 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
200 g	Cream cheese
80 g	Lime juice, fresh
4 g	Lime zest, finely grated
6 g	Chervil, finely chopped
2 g	White pepper, ground
6 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 cream cheese, lime juice, lime zest, chopped chervil, pepper and salt to the QiQ Dip Sauce and stir well with a whisk.