



CORN AND BEAN DIP

QimiQ **BENEFITS**



Tips

Refine with jalapeños.

INGREDIENTS FOR 1690 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
200 g	Diced Bacon, roasted
200 g	Tomatoes, canned, diced
400 g	Sweetcorn, tinned
400 g	Red beans, canned
60 g	Tomato paste, double concentration
8 g	White balsamic vinegar
12 g	Flat-leaf parsley, finely chopped
4 g	Garlic, chopped
1 g	Paprika powder, smoked
1 g	Black pepper
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 all the ingredients to the QiQ Dip Sauce and stir well with a whisk.