



ORANGE BASIL DIP

QimiQ BENEFITS



10



easy



Tips

Use grapefruit and cilantro instead of orange and basil.

INGREDIENTS FOR 622 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 Orange juice, fresh

20 g Dijon mustard

8 g Honey

8 g Basil, finely sliced

4 g Orange zest, grated

20 g Lemon oil

0.5 g Cayenne pepper

2 g Salt

METHOD

1. Heat the 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 fresh orange juice, dijon mustard, honey, chopped basil, grated orange zest, lemon oil, cayenne pepper and salt to the QiQ Dip Sauce and stir well with a whisk.