



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.