



RED PEPPER SAUCE

QimiQ BENEFITS

- Contains all the valuable benefits of milk
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g	QimiQ Cream Base
100 g	Red pepper(s), chopped
50 g	Onion(s), finely sliced
10 ml	Olive oil
10 g	Tomato paste
1 tsp	Paprika powder
200 ml	Clear vegetable stock
50 ml	Pickle vinegar
	Salt and pepper
	Oregano
	Garlic

METHOD

1. Fry the peppers and onion in oil. Add the tomato puree and paprika powder, fry for a few minutes and douse with the vegetable stock.
2. Add the gherkin juice and seasoning and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Blend smooth.