



# BLUE CHEESE DIP IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Easy to make and instant serving
- Hygienic storage possible
- Ideal for show-cooking and buffets
- Can easily be pre-prepared



15



easy

## INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

**150 g** Blue veined cheese, chopped

**150 ml** Milk

**5 g** Garlic, finely sliced

Salt and pepper

**150 g** QimiQ Whip Pastry Cream

## METHOD

1. Blend the blue cheese, milk and garlic until smooth. Season with salt and pepper.
2. Add the QimiQ Whip and blend until completely smooth (strain if necessary).
3. Pour into a 0,5 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
4. Chill for at least one hour and shake well before serving.