



# SPINACH AND ARTICHOKE DIP



## QimiQ BENEFITS

- Quick and easy preparation
- Reduces skin formation
- Reduces discolouration
- No additional binding necessary



15



easy

## INGREDIENTS FOR 10 PORTIONS

**160 g** QimiQ Cream Base

**50 g** Onion(s), finely chopped

**50 g** Fennel, julienne

Olive oil

**80 ml** White wine

**130 ml** Chicken stock

**8 ml** Lemon juice

**210 g** Leaf spinach, finely chopped

**396 g** Marinated artichokes, chopped

**190 g** Cheddar cheese, grated

Salt and pepper

Ground nutmeg

Garlic, squeezed

## METHOD

1. Sauté the onion and fennel in olive oil. Add the white wine, chicken stock and lemon juice and simmer.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Add the strained spinach, chopped artichokes and grated cheese.
4. Adjust the seasoning and serve with vegetable and potato chips decorated with fresh artichoke and diced peppers.