

## CHILI DIP IN THE ISI GOURMET WHIP



## **QimiQ BENEFITS**

- Hygenic storage possible
- Can easily be pre-prepared





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easy

## **INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP**

312 g	Red bell pepper(s)
57 g	Chili sauce
296 ml	Milk
142 g	Cream cheese
28 g	Garlic, finely sliced
	Salt and pepper
198 g	QimiQ Whip

## **METHOD**

- 1. Blend the red bell pepper, chili sauce, milk, cream cheese 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 1 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
- 4. Chill for at least one hour and shake well before serving.