



FONDUE CHINOISE WITH DIP SAUCES FROM MICHA SCHÄRER



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

2 Carrot(s)

1 Zucchini

0.5 Leek

2000 ml Clear vegetable stock

800 g Beef fillet, chopped

100 g Pickled gherkins

100 g Baby corn cobs

100 g Pickled cocktail onion(s)

FOR THE CURRY SAUCE:

125 g QimiQ Classic, room temperature

300 g Low fat quark [cream cheese]

3 tsp Curry powder, mild

Salt and pepper

Cayenne pepper

FOR THE COCKTAIL SAUCE:

125 g QimiQ Classic, room temperature

300 g Low fat quark [cream cheese]

4 tbsp Tomato ketchup

1 tsp Brandy

Tabasco sauce

Salt and pepper

FOR THE HERB SAUCE:

125 g QimiQ Classic, room temperature

300 g Low fat quark [cream cheese]

5 tbsp Mixed herbs, minced

Salt and pepper

Garlic powder

FOR THE CRANBERRY-HORSERADISH-SAUCE:

125 g QimiQ Classic, room temperature

200 g Low fat quark [cream cheese]

100 g Cranberry jam

20 g Horseradish paste

Lime(s), juice and finely grated zest

METHOD

1. Cut the carrots, courgette and leek into strips.
2. For the Fondue Chinoise, bring the vegetable stock to a boil and add the vegetables. Pour into the fondue pan.
3. Arrange the meat on a plate with the gherkins, baby corn cobs and onions.
4. For the dip sauces, whisk QimiQ Classic smooth. Add the low fat quark and flavoring ingredients, mix well and season to

taste.