



# BAYLEY HAZEN BLUE CHEESE DIP

## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Stable consistency



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>725 g</b>	QimiQ Classic, room temperature
<b>30 g</b>	Olive oil
<b>380 g</b>	Sour cream 15 % fat
<b>20 g</b>	Worcestershire sauce
<b>30 g</b>	Sherry vinegar
<b>15 g</b>	Hot sauce
<b>30 g</b>	Parsley, finely chopped
<b>30 g</b>	Green onion(s), finely chopped
<b>1250 g</b>	Jasper Hill Bayley Hazen Blue Cheese, crumbled
	Salt
	Black pepper, freshly ground

## METHOD

1. In a food processor pulse together the QimiQ Classic, olive oil, sour cream, worcestershire sauce, sherry vinegar and hot sauce until fully incorporated.
2. Pour the mixture into a medium sized mixing bowl and fold in the parsley, green onions and crumbled blue cheese. Season to taste.
3. Chill for 3-4 hours before serving.