



BEECHER'S CHEDDAR AND DARK ALE DIP



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Product will not continue to thicken and solidify when taken from heat



15



easy

INGREDIENTS FOR 2 PORTIONS

200 g	QimiQ Sauce Base
110 g	Dark beer
200 g	Beecher's Flagship Cheddar 1 year aged, grated
2 g	Mustard powder
15 g	Worcestershire sauce
15 g	Horseradish, coarsely chopped
0.5 g	Cayenne pepper
2 g	Green onion(s), finely sliced
	Salt and pepper

METHOD

1. In a medium sauce pot heat the QimiQ Sauce Base and the beer to 185° F/80° C.
2. Add the cheese in 3 parts making sure the previous part has incorporated completely before adding the next.
3. Add the dry mustard, worcestershire sauce, horseradish, cayenne pepper, green onions and season to taste. Continue to cook for 3 minutes.
4. Pull off the heat and use a small immersion blender to sheer to the desired consistency.