

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





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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° $\,$
- 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.