



ROASTED ASPARAGUS AND MASCARPONE DIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Less mascarpone required



15



easy

INGREDIENTS FOR 2 PORTIONS

60 g	Heavy cream 36 % fat
30 g	Cello Pecorino Romano, grated
200 g	QimiQ Classic, room temperature
25 g	Olive oil
65 g	Mascarpone
10 g	Hot sauce
25 g	Lemon juice
30 g	Garlic clove(s), minced
50 g	Tomato(es), roasted
75 g	Kalamata olives, brunoise
75 g	Asparagus, roasted
8 g	Basil, finely chopped
	Salt and pepper

METHOD

1. In a small sauce pot heat cream to 185° F/80° C and incorporate cheese whisking continuously, set aside.
2. In a food processor pulse together the QimiQ Classic, olive oil, mascarpone, hot sauce, lemon juice, garlic, tomatoes and cheese mixture until the desired consistency is reached.
3. Fold in the olives, asparagus, basil, and season to taste.
4. Chill for 3-4 hours before serving.