

ROASTED ASPARAGUS AND MASCARPONE DIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Less mascarpone required





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INGREDIENTS FOR 2 PORTIONS

60 g Heavy cream 36 % f	at
30 g Cello Pecorino Roma	no, 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), minc	ed
50 g Tomato(es), roasted	
75 g Kalamata olives, bru	noise
75 g Asparagus, roasted	
8 g Basil, finely chopped	
Salt and pepper	

METHOD

- 1. In s 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.