Qimio

GARLIC DIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid no separation of ingredients
- Acid stable and does not curdle
- Binds with oil





1 5

easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, room temperature
80 ml	Sunflower oil
40 g	Sour cream 15 % fat
5 g	Mustard
1	Garlic clove(s), finely chopped
	Salt and pepper

METHOD

- 1. Whisk the QimiQ Classic smooth.
- Add the oil and whisk slowly until the mixture has emulsified.
- 3. Add the remaining ingredients and seasoning and mix well.