# QimiQ

## **BELL PEPPER DIP**



### **QimiQ BENEFITS**

- Binds with fluid no separation of ingredients
- Creamy indulgent taste with less fat
- 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
	Salt and pepper
2 tbsp	Bell pepper(s), diced
0.5 tsp	Paprika powder
	Garlic, finely chopped

#### **METHOD**

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