



# 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



15



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.