



MINT AND LEMON DIP



QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

1 tbsp Olive oil

250 g Natural yogurt

2 Lemon(s)

3 Shallot(s), finely chopped

1 bunch(es) Mint, finely chopped

Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the olive oil and yogurt and mix well.
2. Peel the lemons and remove the flesh with a sharp knife.
3. Add the lemon flesh, shallots and mint to the QimiQ mixture and season to taste.
4. Blend smooth using an immersion blender.