



HORSERADISH DIP



QimiQ BENEFITS

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



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

1 tbsp LieblingsKren Horseradish, fresh

Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Slowly whisk in the oil until emulsified.
3. Add the remaining ingredients and mix well. Season to taste.