



BEEF MEAT BALLS WITH BBQ DIP SAUCE



QimiQ BENEFITS

- Binds with meat juices - grilled meats remain succulent for longer
- Quick and simple preparation
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MEAT BALLS

125 g QimiQ Classic, room temperature
2 tbsp Rapeseed oil
700 g Ground beef
100 g Onion(s), finely sliced
20 g Garlic, finely chopped
70 g BBQ sauce
2 Egg(s)
30 g White bread crumbs
Salt
Black pepper, freshly ground

FOR THE BBQ DIP SAUCE

125 g QimiQ Classic, room temperature
40 g Tomato ketchup
50 g BBQ sauce
Salt
Black pepper, freshly ground
80 g Corn kernels, tinned and drained
80 g Apple(s), diced
80 g Red bell pepper(s), diced
40 g Green onion(s), finely sliced

METHOD

1. For the meat balls: whisk the unchilled QimiQ Classic smooth. Slowly add the oil and whisk until emulsified.
2. Add the remaining ingredients and mix well.
3. Form balls out of the mixture and grill on middle heat from all sides.
4. For the BBQ dip sauce: whisk the unchilled QimiQ Classic smooth. Add the ketchup and BBQ sauce and mix well.
5. Add the remaining ingredients and mix well. Season to taste and serve with the meat balls.