



BACON GRISSINI WITH AVOCADO DIP



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Full taste with less fat content
- Bake stable
- Pastry remains juicy and smooth



15



easy

INGREDIENTS FOR 25 SERVINGS

FOR THE GRISSINI

125 g	QimiQ Classic, room temperature
0.5 package	Dried yeast
pinch(es)	Sugar
180 g	Wheat flour
0.5 tsp	Baking powder
pinch(es)	Salt
	Black pepper, ground
2 small pinch(es)	Paprika powder
50 g	Butter, softened
100 g	Smoked bacon, finely diced

FOR THE DIP

250 g	QimiQ Classic, room temperature
1	Avocado(s)
100 g	Natural yogurt
0.5	Red bell pepper(s), diced
	Salt
	Black pepper, ground
1 small pinch(es)	Chilli pepper powder
1	Lime(s), juice and finely grated zest

METHOD

1. For the grissini: whisk the unchilled QimiQ Classic smooth. Add the yeast and sugar and mix well.
2. Mix the flour with the baking powder and spices and place into a mixing bowl.
3. Add the yeast mixture, soft butter and bacon and knead 2-3 minutes using a dough hook. Cover and allow to rest.
4. Roll out the dough approx. ½ cm thick. Cut into strips of 10 cm in length and 2 cm in width and roll into sticks.
5. Arrange the dough sticks on a baking sheet lined with baking paper and bake in a preheated oven at 350 °F for approx. 10 minutes.
6. For the avocado dip: halve the avocado and remove the stone. Scoop out the avocado with a spoon and mash with a fork.
7. Whisk the unchilled QimiQ Classic smooth. Add the avocado and the remaining ingredients and mix well. Season to taste.