



TZATZIKI DIP



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Binds with oil
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, room temperature

35 g Olive oil extra virgin

75 ml Cucumber juice

500 g Greek style yogurt

150 g Cream cheese

8 ml Lemon juice

40 g Garlic, squeezed

2 g Dill, minced

2 g Mint, minced

1.5 g Lemon peel

12 g Salt

1.5 g Black pepper, ground

5 g Sugar

280 g English cucumber, grated

METHOD

1. Whisk the QimiQ Classic smooth. Slowly whisk in the olive oil until the mixture is emulsified.
2. Add the remaining ingredients except for the cucumber and mix well.
3. Fold in the grated cucumber.
4. Allow the dip to rest overnight.