



# SPINACH AND ARTICHOKE DIP



## QimiQ BENEFITS

- Saves time and resources
- Reduces moisture migration, skin formation and discoloration
- All natural, contains no preservatives, additives or emulsifiers
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 1560 G

<b>250 g</b>	QimiQ Classic
<b>250 g</b>	Sour cream 15 % fat
<b>250 g</b>	Mayonnaise, 40% fat
<b>10 g</b>	Chili pepper, fresh
<b>50 ml</b>	Olive oil
<b>30 g</b>	Garlic, squeezed
<b>250 g</b>	Leaf spinach, blanched
<b>250 g</b>	Artichokes, tinned and drained, minced
<b>200 g</b>	Water chestnuts, finely chopped
<b>20 g</b>	Vegetable stock powder
	Salt and pepper

## METHOD

1. Blend the QimiQ Classic, sour cream, mayonnaise, chili, olive oil and garlic together with an immersion blender until smooth.
2. Add the spinach, artichokes and water chestnuts and mix well.
3. Season to taste with salt, pepper and vegetable stock powder.
4. Chill well before serving.