



YOGURT DIP WITH SWEET POTATO AND TOASTED PUMPKIN SEEDS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, room temperature

150 g Natural yogurt

200 g Sweet potatoes, cooked

Salt

Pepper

Cayenne pepper

Sugar

10 g Garlic, pureed

0.5 g Cardamom, ground

30 g Pepitas, toasted

100 ml Olive oil

METHOD

1. Whisk the unchilled QimiQ Classic until smooth.
2. Blend the QimiQ Classic, yogurt and one part of the sweet potato puree well in a food processor.
3. For more structure add the remaining potatoes and mix well.
4. Place the toasted pepitas on top and drizzle with the olive oil. Serve with pita chips.