



# FONDUE CHINOISE DIP SAUCES



## QimiQ BENEFITS

- Dairy cream - best quality
- Binds with oil
- Quick and simple preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE CURRY SAUCE

**125 g** QimiQ Classic, room temperature

**80 ml** Vegetable oil

**1 tsp** Curry powder

**40 g** Sour cream 15 % fat

Salt and pepper

**1 pinch(es)** Cayenne pepper

### FOR THE COCKTAIL SAUCE

**125 g** QimiQ Classic, room temperature

**80 ml** Vegetable oil

**40 g** Sour cream 15 % fat

**4 tbsp** Tomato ketchup

**1 tsp** Brandy

Tabasco sauce

Salt and pepper

### FOR THE HERB SAUCE

**125 g** QimiQ Classic, room temperature

**80 ml** Vegetable oil

**40 g** Sour cream 15 % fat

**5 tbsp** Mixed herbs, minced

**1** Garlic clove(s), finely chopped

### FOR THE CRANBERRY AND HORSERADISH SAUCE

**125 g** QimiQ Classic, room temperature

**80 ml** Vegetable oil

**40 g** Sour cream 15 % fat

**100 g** Cranberry jam

**20 g** Horseradish paste

Lime(s), juice and finely grated zest

## METHOD

1. For the sauces: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil.
2. Add the remaining ingredients and mix well.