



SAFFRON DIP



QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTION

125 g QimiQ Classic, room temperature

250 g Natural yogurt

1 tbsp Walnut oil

0.5 tsp Saffron powder

Lemon juice

1 tbsp White wine vinegar

Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth. Add the yogurt, walnut oil and saffron and mix well.
2. Season to taste with the lemon juice, vinegar, salt and pepper.