



# COCKTAIL DIP SAUCE WITH POTATO WEDGES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- No mayonnaise required



10



easy

## INGREDIENTS FOR 10 PORTIONS

<b>250 g</b>	QimiQ Classic
<b>120 ml</b>	Sunflower oil
<b>1 tsp</b>	Mustard
<b>1</b>	Lemon(s), juice only
<b>160 g</b>	Tomato ketchup
<b>2 tsp</b>	Dijon mustard
<b>2 tsp</b>	Horseradish
<b>4 cl</b>	Brandy, optional
	Salt
	Black pepper, freshly ground
<b>1</b>	Red bell pepper(s), finely sliced

## FOR THE POTATO WEDGES

<b>1 kg</b>	Potatoes
<b>120 ml</b>	Olive oil
	Salt and pepper
	Rosemary

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil.
2. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
3. Preheat the oven to 356°C (air circulation).
4. Split the potatoes and mix with the olive oil and spices. Bake in the preheated oven for approx. 25 minutes.