



# DEEP FRIED ONION RINGS AND RED BELL PEPPER DIP WITH QIMINAISE



## QimiQ BENEFITS

- Contains no eggs
- Contains only 20 % fat with 100 % taste
- Made with pure rape seed oil and QimiQ Classic



25



easy

## INGREDIENTS FOR 12 PORTIONS

<b>3 large</b>	Onion(s)
<b>375 g</b>	QimiQ Classic, room temperature
<b>300 ml</b>	Water
<b>300 g</b>	AP Flour
	Salt and pepper
	Sunflower oil, to fry

## FOR THE DIP

<b>600 g</b>	Qiminise
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## OR

## HOMEMADE QIMINAISE, BASE RECIPE

<b>300 g</b>	Red bell peppers, tinned and drained
	Salt and pepper
	Sugar
	Oregano
<b>6</b>	Garlic clove(s)

## METHOD

1. Peel the onion and slice into rings.
2. For the batter, blend QimiQ Classic, water, flour and seasoning until smooth.
3. Dip the onion rings in the batter and deep fry until golden brown.
4. For the dip, blend the Qiminise, bell pepper, salt, pepper, sugar, oregano and garlic until smooth.
5. Chill well, and whisk smooth before serving with the onion rings.