



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

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

FOR THE DIP

- 600 g** Qiminaise

OR

HOMEMADE QIMINAISE, BASE RECIPE

- 300 g** Red bell peppers, tinned and drained
- Salt and pepper
- Sugar
- Oregano
- 6** 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 Qiminaise, bell pepper, salt, pepper, sugar, oregano and garlic until smooth.
5. Chill well, and whisk smooth before serving with the onion rings.