



GORGONZOLA DIP



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

100 g Gorgonzola, without rind

250 g Sour cream 15 % fat

1 small Onion(s), finely chopped

Brandy

Salt and pepper

METHOD

1. Remove the gorgonzola rind and mash the cheese with a fork.
2. Whisk QimiQ Classic smooth. Add the gorgonzola, sour cream, onion and cognac and mix well.
3. Season to taste with the salt and pepper.