

# RECIPE



## 6X DIPS FOR FRIES

### WHAT DO YOU NEED?

- 5 litres of mayonnaise
- 1 tablespoon of yellow curry paste
- 0.5 decilitre cream
- 1 teaspoon turmeric
- 80 grams of Parmesan cheese
- 2 teaspoons dried Italian herbs
- 1 teaspoon of mustard
- 1 tablespoon of tarragon vinegar
- 1 teaspoon of dried tarragon
- 1 teaspoon of dried chervil
- 2 shallots, chopped
- 4 tablespoons ketchup
- 4 tablespoons hummus
- 1 tablespoon of cognac
- 1 tablespoon of cherry
- 3 tablespoons apricot jam
- 1 tablespoon curry powder
- 1 tablespoon of powdered ginger
- 300 grams of tofu
- 1 tablespoon of white wine vinegar
- 1 tablespoon of Dijon mustard
- 175 grams of sunflower oil
- black pepper

## PREPARATION

### 1 **Preparing the yellow curry mayonnaise**

Put the mayonnaise in a bowl and add the yellow curry paste and turmeric to the mayonnaise. Mix the ingredients together well with a whisk. Beat the cream with a whisk and spatula into the mayonnaise.

### 2 **Preparing the Italian mayonnaise**

Put the mayonnaise in a bowl and grate the Parmesan cheese into it and add the dried Italian herbs. Mix the ingredients thoroughly with a spatula.

### 3 **Preparing the Bearnaise mayonnaise**

Put the mayonnaise in a bowl and add the rest of the ingredients to the mayonnaise. Mix the ingredients thoroughly with a spatula.

### 4 **Preparing the hummus cocktail mayonnaise**

Put the mayonnaise in a bowl and add the rest of the ingredients to the mayonnaise. Mix the ingredients thoroughly with a spatula.

### 5 **Preparing the apricot mayonnaise**

Put the mayonnaise in a bowl and add the curry and ginger powder to the mayonnaise. Puree the apricot jam until it's smoothly blended. Add the apricot jam and mix the ingredients well with a spatula.

### 6 **Preparing the tofunaise**

Put the tofu in a measuring cup and add the rest of the ingredients with some pepper and salt. Puree into a smooth creamy sauce.