



SATAY DIP

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 100 g** cream cheese (double cream)
- 125 ml** coconut milk
- 1 pinch** of cayenne pepper
- 2** rosemary sprigs
- 150 g** salted peanuts
- 125 ml** salted peanuts

PREPARATION

Finely puree all ingredients with a hand blender and strain through Kisag Funnel & Strainer directly into the 0.5 L Kisag Whipper. Insert 1 Kisag Whipper Charger and shake vigorously. Chill for 1-2 hours before serving.

→ **Tip:** Tastes great with satay kebabs, vegetables or crackers.

Enjoy Cooking!

More recipes at [kisag.ch](https://www.kisag.ch)