

S A V O R Y D I P S



Guacamole, hummus, goat cheese.... There is no better party food than dips! Served with vegetables nachos or bread, they are popular and delicious snacks and starters. It's quite to experiment with their flavours, but serving options are usually the same and rather boring.

Not anymore! With 3D printing you can go much further and serve your dips in shapes structures which were not possible before.

To impress your guests, prepare one of the recipes below. Then simply fill the syringes start 3D printing your dips either on a plate or directly on a cracker! Enjoy!

GUACAMOLE

Blend the ingredients into a smooth paste.

1 avocado
1 tsp lemon juice
1 tbsp sour cream
salt and peper
tabasco (optional)

HUMMUS

Blend the ingredients into a smooth paste.

200g/7oz canned chickpeas
2 tbsp lemon juice or more
2 garlic cloves, crushed
1 tsp ground cumin Salt
100ml/3½fl oz tahini (sesame seed paste)
4 tbsp water
2 tbsp extra virgin olive oil
1 tsp paprika powder