

## Dips for Knife Skills & Mixing Practice

### Nutella Dip & Classic Ranch Dip

#### Nutella Dip

##### Purpose

Practice mixing and texture control; similar to preparing a simple chocolate ganache-style sauce.

##### Ingredients (Serves 15)

- Nutella – 3 cups
- Warm dairy milk, nut milk, or cream – 1 to 1½ cups

##### Directions

1. Place Nutella in a mixing bowl.
2. Slowly whisk in warm milk or cream.
3. Mix until smooth and dip-able.
4. Fill small cups for dipping.



#### Classic Ranch Dip

##### Purpose

Create a familiar, flavorful dip using simple measuring, whisking, and seasoning skills.

##### Ingredients (Serves 15)

- Mayonnaise – 3 cups
- Sour cream or yogurt – 2 cups
- Dried dill – 3 Tbsp
- Fresh parsley, finely chopped – ½ cup
- Garlic powder – 1½ Tbsp
- Onion powder – 1½ Tbsp
- Salt & black pepper – to taste



##### Directions

1. Combine all ingredients in a mixing bowl.
2. Whisk until smooth.
3. Taste and adjust seasoning as needed.
4. Let rest for 10 minutes to allow flavors to combine.
5. Serve in cups for dipping.