



GARLIC DRESSING



QimiQ BENEFITS

- Emulsifies with oil
- No separation of added liquids
- Dressings made with QimiQ cling better to salads
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 550 ML

50 g QimiQ Classic, unchilled

90 ml Sunflower oil

250 g Sour cream 15 % fat

125 ml Clear vegetable stock

5 g Tarragon mustard

10 ml White wine vinegar

20 g Garlic, finely chopped

Salt and pepper

METHOD

1. Blend the ingredients together until smooth.