



REMOULADE DIP SAUCE



QimiQ BENEFITS

- Acid stable and does not curdle
- No eggs required
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

80 g	QimiQ Classic, unchilled
125 g	Mayonnaise 80 % fat
30 g	Onion(s), finely sliced
60 g	Pickled gherkins, finely chopped
15 g	Capers, finely sliced
15 g	Anchovies in oil, tinned and drained, finely sliced
5 g	Tarragon mustard
10 ml	Lemon juice
10 g	Flat-leaf parsley
5 g	Chervil, finely chopped
5 g	Tarragon, finely chopped
	Salt and pepper

METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.