



HOMEMADE QIMINAISE, BASE RECIPE



QimiQ BENEFITS

- No eggs required
- No separation of added liquids
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, unchilled

125 ml Vegetable oil

150 g Sour cream 15 % fat

20 ml Lemon juice

45 g Mustard

20 ml Vinegar

Worcestershire sauce

Salt and pepper

Sugar

METHOD

1. Whisk QimiQ Classic smooth.
2. Slowly add the vegetable oil, stirring continuously.
3. Add the remaining ingredients, mix well and season to taste.
4. Chill and whisk smooth before serving.