



# CREAMY PASTA SALAD



## QimiQ BENEFITS

- Quick and easy preparation
- Reduces skin formation
- Dressings made with QimiQ cling better to salads



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DRESSING

**125 g** QimiQ Classic, unchilled

**30 ml** Sunflower oil

**250 g** Natural yoghurt

Mustard

Salt and pepper

Lemon juice

### FOR THE SALAD

**350 g** Elbow pasta, cooked

**250 g** Cucumber(s), finely diced

**150 g** Green peas, cooked

**100 g** Emmenthal cheese, finely diced

**1** Apple, finely diced

**1** Red pepper(s), finely diced

Salt and pepper

Lemon juice

Garlic, finely chopped

## METHOD

1. For the dressing: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil until emulsified. Add the remaining ingredients and mix well. Season to taste.
2. Fold in the cucumber, pasta, peas, cheese, apple and red pepper. Season to taste, mix well and serve.