



EXOTIC FRUITY SALAD SAUCE FROM MICHA SCHÄRER



QimiQ BENEFITS

- Quick and easy preparation
- Dressings made with QimiQ cling better to salads
- Acid and alcohol stable
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

100 g	QimiQ Classic, unchilled
5 tbsp	Cherry vinegar
5 tbsp	Apple vinegar (optional)
5 tbsp	Balsamic vinegar, white
4 tbsp	Olive oil
1	Lime(s), juice and finely grated zest
4 tbsp	Orange syrup
	Salt
	White pepper, ground
2 tbsp	Chives
200 g	Lamb's lettuce

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the vinegar and mix smooth. Add the white balsamic vinegar, olive oil, lime zest, lime juice and orange syrup, and mix well.
3. Season to taste with salt and pepper and finish with finely chopped chives.
4. Serve drizzled over the salat.