



BLUE CHEESE DRESSING



QimiQ BENEFITS

- No separation of added liquids
- Creamy consistency
- No eggs needed



15



easy

INGREDIENTS FOR 1500 G

250 g QimiQ Classic

150 ml Water

300 g Sour cream 15 % fat

100 ml Buttermilk

200 ml Sunflower oil

80 ml Vinegar

200 g Blue veined cheese

50 g Onion(s), finely chopped

30 g Garlic, finely chopped

Worcestershire sauce

Tabasco sauce

Salt and pepper

Sugar

TO FINISH

200 g Blue veined cheese

METHOD

1. Blend the QimiQ Classic with a stick blender until smooth.
2. Carefully add the water, sour cream, butter milk, oil, vinegar and cheese and continue to blend smooth.
3. Add the remaining ingredients, adjust the seasoning and mix well. To finish, crumble the blue cheese into the dressing.
4. Chill well and stir before using.