



POTATO SALAD



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Dressings made with QimiQ cling better to salads
- Reduces skin formation and discolouration, enabling longer presentation times



15



easy

INGREDIENTS FOR 1560 G

80 g	QimiQ Classic
250 g	Mayonnaise 80 % fat
50 g	Mustard
50 g	Sour cream 15 % fat
800 g	Potatoes, peeled and cooked, diced
100 g	Green pepper(s), diced
100 g	Red pepper(s), diced
100 g	Egg(s), hard boiled
30 g	Flat-leaf parsley, chopped
	Salt and pepper
	Cayenne pepper

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mayonnaise, mustard and sour cream and mix well.
3. Fold in the potato, peppers, egg and parsley. Adjust the seasoning and mix well.
4. Chill well and stir before using.