



# EGG AND CURRY SALAD

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Longer presentation times
- Reduces discolouration



15



easy

## INGREDIENTS FOR 8 PORTIONS

**24** Egg(s), hard boiled

## FOR THE DRESSING

**500 g** QimiQ Classic

**200 g** Sour cream 15 % fat

**2 g** Curry powder

**10 g** Salt and pepper

**10 ml** Vinegar

**6 g** Garlic, squeezed

**40 g** Apricot jam

## METHOD

1. For the dressing, blend the ingredients together until smooth.
2. Toss the sliced egg in the dressing and serve.