



CREAMY COLD CHIVE SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

500 g Natural yoghurt

4 Eggs, boild, chopped

2 bunch(es) Chives, finely chopped

Salt and pepper

Worcestershire sauce (optional)

6 tbsp Olive oil

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the remaining ingredients, season to taste and mix well.