



# CAPRESE DRESSING



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Emulsifies with oil
- Creamy consistency



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>125 g</b>	QimiQ Classic, unchilled
<b>25 g</b>	Flat-leaf parsley, fresh
<b>25 g</b>	Shallot(s), finely chopped
<b>10 g</b>	Garlic paste
<b>5 g</b>	Oregano, finely chopped
<b>10 g</b>	Spring onion(s)
<b>20 g</b>	Basil, chopped
<b>50 ml</b>	Olive oil extra virgin
<b>40 ml</b>	Balsamic vinegar, white
<b>80 ml</b>	Water
<b>8 g</b>	Dijon mustard
<b>8 g</b>	Salt
<b>1.5 g</b>	Black pepper

## METHOD

1. Blanch the parsley and cool quickly in ice water.
2. Place all of the ingredients into a food processor (or use a stick blender) and blend until smooth.
3. Use the dressing as the base and build the Caprese salad on top. Drizzle the salad with a mix of Balsamic vinegar and olive oil.