



# HOMEMADE QIMINAISE, BASE RECIPE



## QimiQ BENEFITS

- No eggs required
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**125 ml** Sunflower oil

**15 g** Tarragon mustard, 1 tbsp

**0.5** Lemon(s), juice only

Salt and pepper

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the oil, mustard, lemon juice and seasoning. Continue to whisk until creamy.