



ASIAN NOODLE SALAD



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Dressings made with QimiQ cling better to salads



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g	QimiQ Classic, unchilled
100 ml	Sesame seed oil, roasted
45 ml	Rice vinegar
7 g	Sriracha hot chili sauce
25 g	White Miso paste
25 g	Oyster sauce
5 g	Salt
450 g	Udon noodles
450 g	Shrimps 16/20 P&D
100 g	White onions, chopped
100 g	Red apples, diced
70 g	Water chestnuts
25 g	Chinese sausages, finely sliced
30 g	Daikon sprouts
75 g	Red pepper(s), chopped
25 g	Spring onion(s), finely sliced
70 g	Bamboo shoots, tinned and drained
15 g	Black sesame seeds, roasted
15 g	White sesame seeds, roasted

METHOD

1. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the sesame oil and whisk slowly until the mixture has emulsified.
2. Add the rice vinegar, Sriracha sauce, Miso paste, oyster sauce and salt and blend well.
3. Cook the Udon noodles, strain and allow to cool.
4. Add the shrimps, dressing and the remaining ingredients to the noodles and mix gently. Chill until needed.
5. Garnish with the diced peppers, daikon sprouts, spring onions and toasted sesame seeds.