



# HONEY MUSTARD DRESSING



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Dressings made with QimiQ cling better to salads
- Emulsifies with oil



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easy

## INGREDIENTS FOR 1 LITRE DRESSING

**250 g** QimiQ Classic, unchilled

**300 g** Sour cream 15 % fat

**150 ml** Vegetable oil

**50 ml** Water

**80 ml** Orange concentrate

**80 g** Dijon mustard

**80 g** Honey

**70 ml** Vinegar

Salt and pepper

Sugar

## METHOD

1. Blend the QimiQ Classic until smooth. Slowly add the sour cream, oil, water and orange concentrate and mix well.