



# LIGHT SPRING VEGETABLE SALAD WITH SMOKED SALMON



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** Kohlrabi

**150 g** Green peas

**1 bunch(es)** Spring onion(s)

**120 g** Smoked salmon, sliced

## FOR THE DRESSING

**125 g** QimiQ Classic, unchilled

**2 tbsp** Olive oil

**1 bunch(es)** Dill, finely chopped

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

Salt

Black pepper, freshly ground

## METHOD

1. Peel the kohlrabi and dice (1 cm thick). Cook in salted water until soft. Allow to chill.
2. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the olive oil, spices and orange juice and mix well. Season to taste with salt and pepper.
3. Add the vegetables, spring onions and smoked salmon and serve garnished with fresh dill.