



RANCH POTATO SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

| | |
|--------------|----------------------------------|
| 230 g | QimiQ Classic, unchilled |
| 1 kg | Potatoes, small |
| 45 g | Streaky bacon, diced |
| 58 g | Red onion(s), diced |
| 6 g | Dill, chopped |
| 160 g | Mayonnaise 80 % fat |
| 110 g | Sour cream 15 % fat |
| 60 g | Culinary Masters ranch seasoning |
| 40 g | Spring onion(s) |
| 9 g | Salt |

METHOD

1. Boil the potatoes until soft. While the potatoes are boiling, prepare the dressing and sauté the bacon until crispy.
2. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the mayonnaise and whisk until smooth. Add the onions, parsley, sour cream and Culinary Masters ranch seasoning and mix well.
3. Slice the potatoes while still hot and add the dressing. Garnish with scallions and crispy bacon and serve.