SWISS SALAD WITH APPENZELLER DRESSING

QimiQ BENEFITS

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

15   easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DRESSING

125 g	QimiQ Classic, unchilled
100 g	Appenzeller cheese, cut into pieces
80 ml	Vegetable oil
180 ml	Water
90 ml	Apple vinegar
	Salt
	Black pepper, freshly ground

FOR THE SALAD

500 g	Cervelat sausage, sliced
50 g	Appenzeller cheese, grated
1	Sweet pepper(s), finely diced
1	Red onion(s), cut into rings

METHOD

1. For the dressing: mix the ingredients together with an immersion blender until smooth.
2. Mix the Cervelat sausage with the grated cheese, sweet pepper cubes, onion rings and the dressing.
3. Garnish as desired and serve.