



HERRING, APPLE AND GHERKIN SALAD



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Acid stable and does not curdle
- No separation of added liquids



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easy

Tips

Serve with brown bread.

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------------|---|
| 125 g | QimiQ Classic, unchilled |
| 60 ml | Sunflower oil |
| 1 tsp | Tarragon mustard |
| 0.5 | Apple, peeled, finely diced |
| 40 g | White cabbage, finely shredded |
| 100 g | Potatoes, peeled and cooked, finely diced |
| 0.5 | Red onion(s), finely diced |
| 40 g | Pickled gherkins, finely diced |
| 220 g | White herring fillet(s), finely diced |
| 0.5 tsp | Sugar |
| 1 pinch(es) | Cayenne pepper |
| 1 | Garlic clove(s), finely chopped |
| 30 ml | White balsamic vinegar |
| 1 dash of | Lemon juice |
| | Salt and pepper |

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the remaining ingredients and mix well.
2. Season to taste with salt and pepper and chill lightly.
3. Stir well before serving.