



YOGHURT DRESSING



QimiQ BENEFITS

- Acid stable and does not curdle
- No mayonnaise required
- At least 1 week shelf life when chilled



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easy

INGREDIENTS FOR 975 G

125 g QimiQ Classic, unchilled

270 g Sunflower oil

500 g Yoghurt 10 % fat

80 g White balsamic vinegar

1 Garlic clove(s), finely chopped

1 pinch(es) Sugar

Salt and pepper

METHOD

1. Blend the ingredients with an immersion blender until smooth.
2. White wine vinegar can be used instead of balsamic vinegar.