



# VEGETABLE SALAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## Tips

Allow to rest for 20 minutes before serving.

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**160 g** Sugar peas

**230 g** Kohlrabi, diced

**80 g** Broccoli

**100 g** Carrot(s), cut into strips

**2** Red pepper(s), diced

**80 g** Cherry tomatoes, quartered

**70 ml** Olive oil

**1 tsp** Basil, finely chopped

**1** Garlic clove(s), finely chopped

**40 g** Green olives

Salt and pepper

**2 tbsp** White balsamic vinegar

## METHOD

1. Sauté the vegetables in hot olive oil and remove from the pan.
2. Whisk the unchilled QimiQ Classic smooth. Add the vegetables and the remaining ingredients and mix well.
3. Season to taste and serve.