



# WINTER SALAD WITH HONEY MUSTARD DRESSING



## QimiQ BENEFITS

- Acid stable and does not curdle
- No mayonnaise required
- Quick and easy preparation



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easy

## Tips

Maple syrup can be used instead of honey.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DRESSING

<b>125 g</b>	QimiQ Classic, unchilled
<b>3 tbsp</b>	White wine vinegar
<b>40 ml</b>	Rapeseed oil
<b>2 tbsp</b>	Honey
<b>2 tsp</b>	Dijon mustard
<b>200 ml</b>	Water
	Salt and pepper

### FOR THE SALAD

<b>1</b>	Radicchio lettuce, chopped
<b>3</b>	Chicory, chopped
<b>1</b>	Chinese cabbage, chopped
<b>100 g</b>	Lamb's lettuce

## METHOD

1. For the dressing: mix all the ingredients together until smooth using an immersion blender.
2. For the salad: arrange the salad as required. Sprinkle the dressing onto the salad and garnish as required.