



# 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 10 PORTIONS

### FOR THE DRESSING

**250 g** QimiQ Classic, unchilled

**60 ml** White wine vinegar

**80 ml** Rapeseed oil

**2 tbsp** Honey

**1 tbsp** Dijon mustard

**400 ml** Water

Salt and pepper

### FOR THE SALAD

**2** Radicchio lettuce, chopped

**6** Chicory, chopped

**2** Chinese cabbage, chopped

**200 g** Lamb's lettuce

## METHOD

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