



LAMB'S LETTUCE SALAD WITH WALNUT BACON DRESSING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DRESSING

500 g QimiQ Classic, unchilled

600 g Sour cream 15 % fat

200 ml Olive oil

100 ml Walnut oil

100 ml Water

160 g Dijon mustard

140 ml Vinegar

Salt and pepper

200 g Streaky bacon, diced

FOR THE SALAD

1 kg Lamb's lettuce

25 Cherry tomatoes, quartered

12 Egg(s), hard boiled

300 g Brown bread, diced

METHOD

1. For the dressing: mix all the ingredients (except the bacon) together until smooth using an immersion blender.
2. Roast the bacon cubes until crispy and mix into the dressing.
3. For the salad: wash the salad and arrange with the quartered tomatoes, eggs and brown bread cubes. Sprinkle with the dressing and serve.