



ASIAN NOODLE SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- No mayonnaise required



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easy

Tips

Serve with grilled shrimp.

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Classic
250 ml	Sunflower oil
100 ml	Sesame seed oil, roasted
100 ml	White balsamic vinegar
2 tbsp	Soya sauce
120 g	Sweet chili sauce
2 tbsp	Tarragon mustard
1	Red pepper(s), chopped
4	Spring onion(s), finely sliced
180 g	Bamboo shoots, tinned and drained
200 g	Peas in the pod, finely sliced
1	Lime(s), juice only
4	Garlic clove(s), finely chopped
4 small pinch(es)	Smoked sweet paprika
900 g	Udon noodles, cooked, cold
	Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the sunflower oil, sesame oil, balsamic vinegar, soya sauce and chili sauce and mix well.
2. Add the remaining ingredients and mix well. Season to taste.