



# BLUE CHESSE DRESSING



## QimiQ BENEFITS

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



10



easy

## INGREDIENTS FOR 10 PORTIONS

**125 g** QimiQ Classic, room temperature

**270 g** 90/10 Oil blend

**500 g** Greek style yogurt

**80 g** White balsamic vinegar

**2 g** Sugar

**170 g** Blue cheese min. 45 % fat , crumbled

Salt and pepper

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Whisk in the oil, yogurt, vinegar, sugar, salt and pepper.
3. Fold in the blue cheese crumbles.