QimiQ

EGG SALAD



QimiQ BENEFITS

- Binds with fluid no separation of ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation





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easy

INGREDIENTS FOR 10 PORTIONS

6 Egg(s), hard boiled, coarsely chopped

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FOR THE DRESSING	
	32 g QimiQ Classic, unchilled
	32 g Mayonnaise, 40 % fat
	21 g Apple vinegar
	28 g Sugar
	28 g Cider, boiled
	28 g Flat-leaf parsley, chopped
	Salt and pepper, to taste

METHOD

- 1. For the dressing: whisk the QimiQ Classic smooth. Add the remaining ingredients and whisk together until smooth
- 2. Toss the chopped eggs into the dressing, season with salt and pepper and serve chilled.