



# 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

### 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.