



RED RELISH THOUSAND ISLAND 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

125 g QimiQ Classic, unchilled

125 g Mayonnaise, 40 % fat

57 g Tomato ketchup

57 g Sweet pickle relish

2 g White onion(s), finely diced

1 g Garlic powder

4 g White balsamic vinegar

Salt

METHOD

1. Blend the ingredients together with an immersion blender until smooth.
2. Serve in a burger or as a salad dressing.