



WARM VEGETABLE SALAD



QimiQ BENEFITS

- No separation of added liquids
- Acid, heat and alcohol stable



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE VEGETABLES

300 g	Carrot(s), sliced
200 g	Courgette(s), sliced
200 g	Celery, sliced
150 g	Red pepper(s), cut into strips
	Flat-leaf parsley, finely chopped
9	Thyme sprig(s), deep fried
35 ml	Olive oil
0.5	Garlic clove(s), finely chopped
150 g	Onion(s), cut into strips

FOR THE MARINADE

50 g	QimiQ Classic, unchilled
30 ml	Olive oil
20 ml	Balsamic vinegar, white
40 g	Dried tomatoes, finely chopped
250 ml	Vegetable stock
	Salt and pepper
5 g	Flat-leaf parsley, coarsely chopped

METHOD

1. Preheat the Convotherm to 210° C with convection.
2. Place the carrots, courgettes, celery, peppers, parsley, a few sprigs of thyme, olive oil and garlic in the preheated Convotherm and cook for approx. 4 minutes. Add the onion and cook for a further 3 minutes.
3. For the marinade, blend the QimiQ Classic, oil, vinegar, tomatoes, vegetable stock, salt, pepper and parsley until smooth.
4. Place the warm vegetables into a bowl, add the marinade and mix well.
5. Serve garnished with the remaining thyme sprigs.