



POTATO SALAD



QimiQ BENEFITS

- Dressings made with QimiQ cling better to salads
- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Classic, unchilled

80 ml Sunflower oil

5 g Tarragon mustard

200 ml Beef stock, lukewarm

Salt

Pepper

Sugar

Lemon juice

200 g Sour cream 15 % fat

30 ml White wine vinegar

600 g Waxy potatoes, peeled and cooked, sliced

50 g Radishes, sliced

5 g Chives

METHOD

1. Blend the QimiQ Classic, oil, mustard, soup, salt, pepper, sugar, lemon juice, sour cream and essig until smooth.
2. Toss the potato, radish, gherkin and chives in the dressing.