



# QIMI Q OIL - MARINADE BASE RECIPE

## QimiQ BENEFITS

- More tender and moist end products on roasting.
- Longer shelf life
- Marinade can be refined more intensively with herbs and spices
- No additional oil is required for cooking
- The marinade is used up totally and not thrown away



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easy

## INGREDIENTS FOR 300 G

**100 g** QimiQ Marinade

**200 g** Rapeseed oil

**35 g** Salt

## METHOD

1. Mix all the ingredients together with a stick blender.
2. Soak the meat or fish for 1,5-2 hours.
3. Use approx. 300g of the Marinade for 1kg of meat or fish.