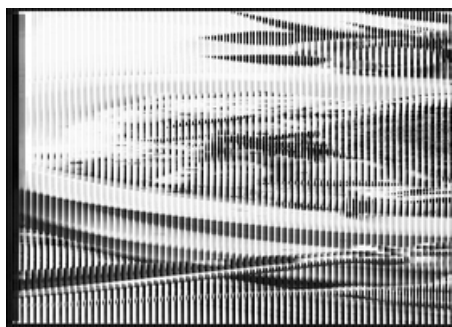




POTATO SALAD



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 8 PORTIONS

250 g QimiQ Classic, unchilled

60 ml Sunflower oil

10 g Tarragon mustard

Salt and pepper

Sugar

Lemon juice

500 g Natural yoghurt

40 ml White wine vinegar

1.2 kg Potatoes, cooked

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the oil, mustard, seasoning, lemon juice, yoghurt and vinegar and mix well.
3. Toss the sliced potatoes in the dressing.