



MEDITERRANEAN BREAD SALAD



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DRESSING

200 g Red pepper(s), quartered

125 g QimiQ Classic, unchilled

30 ml Balsamic vinegar

3 g Garlic, finely chopped

Salt and pepper

Sugar

Oregano

FOR THE SALAD

150 g Courgette(s), diced

150 g Eggplant, diced

150 g Cherry tomatoes, halved

150 g Red onion(s), diced

50 g Pine nuts

Olive oil

Salt and pepper

150 g Ciabatta bread, diced

Basil

METHOD

1. For the dressing, stew the peppers in a hot oven at 180° C (convectional oven) for approx. 8 minutes. Add the soft peppers to the remaining ingredients and blend smooth.
2. For the salad, fry the vegetables and pine nuts in oil, season to taste and marinate with the dressing.
3. Fry the diced bread until golden brown. Serve sprinkled over the warm salad with the basil.