



HOMEMADE QIMINAISE, BASE RECIPE



QimiQ BENEFITS

- No eggs required
- Creamy indulgent taste with less fat
- Quick and easy preparation



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lako

INGREDIENTS FOR 4 PORCIJA

250 g QimiQ Classica, neohlađenog

125 ml Suncokretova ulja

15 g Estragon senfa, 1 tbsp

0.5 Limuna, sok

Sol i papar

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the oil, mustard, lemon juice and seasoning. Continue to whisk until creamy.