



WILD GARLIC JOGHURT DRESSING



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Reduces discoloration
- Longer presentation times possible under proper refrigeration
- Dressings made with QimiQ cling better to salads
- Binds with oil



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

250 g Natural yogurt

30 g Wild garlic

50 g Balsamic vinegar

40 g Sunflower oil

Salt

Pepper

METHOD

1. Blend the ingredients together until smooth.