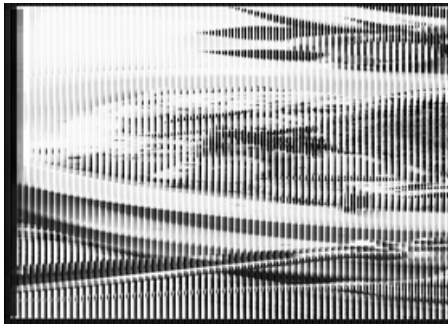




POTATO SALAD



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 4 PORTIONS

125 g QimiQ Classic, room temperature

3 tbsp Sunflower oil

1 tsp Mustard

Salt and pepper

Sugar

Lemon juice

250 g Natural yogurt

2 tbsp White wine vinegar

600 g Potatoes, cooked

METHOD

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