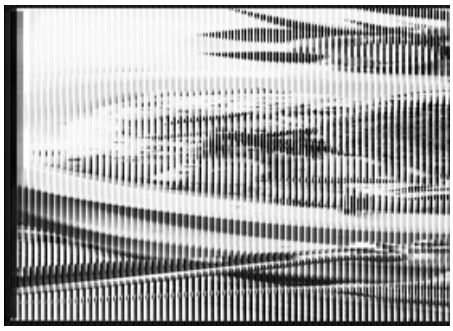
POTATO SALAD



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.