



REMOULADE DIP SAUCE



QimiQ BENEFITS

- Acid stable and does not curdle
- No eggs required
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

80 g QimiQ Classic, room temperature

125 g Mayonnaise 80 % fat

30 g Onion(s), finely sliced

60 g Pickled gherkins, finely chopped

15 g Capers, finely sliced

15 g Anchovies in oil, tinned and drained, finely sliced

5 g Mustard

10 ml Lemon juice

10 Parsley

5 g Chervil, finely chopped

5 g Tarragon, finely chopped

Salt and pepper

METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.