



# EGG AND CURRY SALAD

## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Reduces discoloration



15



easy

## INGREDIENTS FOR 4 PORTIONS

12 Egg(s), hard boiled

## FOR THE DRESSING

250 g QimiQ Classic, room temperature

100 g Sour cream 15 % fat

1 g Curry powder

5 g Salt and pepper

5 ml Vinegar

3 g Garlic, squeezed

20 g Apricot jam

## METHOD

1. To prepare the dressing; Whisk QimiQ Classic smooth. Add remaining ingredients and whisk together until smooth.
2. Toss the sliced egg in the dressing and serve.