



HOMEMADE QIMINAISE, BASE RECIPE



QimiQ BENEFITS

- No eggs required
- No separation of added liquids
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Classic, room temperature
125 ml	Vegetable oil
150 g	Sour cream 15 % fat
20 ml	Lemon juice
45 g	Mustard
20 ml	Vinegar
	Worcestershire sauce
	Salt and pepper
	Sugar

METHOD

1. Whisk QimiQ Classic smooth.
2. Slowly add the vegetable oil, stirring continuously.
3. Add the remaining ingredients, mix well and season to taste.
4. Chill and whisk smooth before serving.