



CREAMY PASTA SALAD



QimiQ BENEFITS

- Quick and simple preparation
- Reduces skin formation
- Dressings made with QimiQ cling better to salads



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DRESSING

125 g QimiQ Classic, room temperature

30 ml Sunflower oil

250 g Natural yogurt

Mustard

Salt and pepper

Lemon juice

FOR THE SALAD

350 g Elbow pasta, cooked

250 g Cucumber(s), finely diced

150 g Green peas , cooked

100 g Emmenthal cheese, finely diced

1 Apple, finely diced

1 Red bell pepper(s), finely diced

Salt and pepper

Lemon juice

Garlic, finely chopped

METHOD

1. For the dressing: whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil until emulsified. Add the remaining ingredients and mix well. Season to taste.
2. Fold in the cucumber, pasta, peas, cheese, apple and bell pepper. Season to taste, mix well and serve.