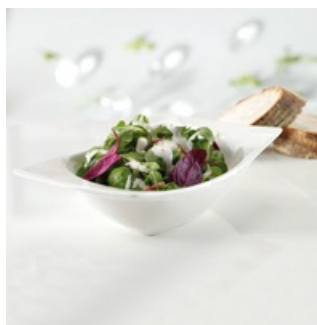




EXOTIK FRUITY SALAD SAUCE FROM MICHA SCHÄRER



QimiQ BENEFITS

- Quick and simple preparation
- Dressings made with QimiQ cling better to salads
- Acid and alcohol stable
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

100 g QimiQ Classic, room temperature

5 tbsp Cherry vinegar

5 tbsp Apple cider vinegar (optional)

5 tbsp Balsamic vinegar, white

4 tbsp Olive oil

1 Lime(s), juice and finely grated zest

4 tbsp Orange syrup

Salt

White pepper, ground

2 tbsp Chives

200 g Lamb's lettuce

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the vinegar and mix smooth. Add the white balsamic vinegar, olive oil, lime zest, lime juice and orange syrup, and mix well.
3. Season to taste with salt and pepper and finish with finely chopped chives.
4. Serve drizzled over the salad.