



CUCUMBER SALAD



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Dressings made with QimiQ cling better to salads



15



easy

INGREDIENTS FOR 10 PORTIONS

100 g	QimiQ Classic
200 g	Sour cream 15 % fat
50 ml	Vegetable oil
30 ml	Vinegar
800 g	Cucumber(s), finely sliced
100 g	White onion(s), finely sliced
30 g	Dill, minced
	Salt and pepper
	Sugar
	Cayenne pepper

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sour cream, oil and vinegar.
3. Fold in the cucumber, onion and dill and mix well.
4. Adjust the seasoning, chill and stir well before serving.