



# POTATO SALAD



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 1560 G

<b>80 g</b>	QimiQ Classic
<b>250 g</b>	Mayonnaise 80 % fat
<b>50 g</b>	Mustard
<b>50 g</b>	Sour cream 15 % fat
<b>800 g</b>	Potatoes, peeled and cooked, diced
<b>100 g</b>	Green bell pepper(s), diced
<b>100 g</b>	Red bell pepper(s), diced
<b>100 g</b>	Egg(s), hard boiled
<b>30 g</b>	Parsley, minced
	Salt and pepper
	Cayenne pepper

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the mayonnaise, mustard and sour cream and mix well.
3. Fold in the potato, peppers, egg and parsley. Adjust the seasoning and mix well.
4. Chill well and stir before using.