



EGG AND CURRY SALAD

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Longer presentation times possible under proper refrigeration
- Reduces discoloration



15



easy

INGREDIENTS FOR 8 PORTIONS

24 Egg(s), hard boiled

FOR THE DRESSING

500 g QimiQ Classic

200 g Sour cream 15 % fat

2 g Curry powder

10 g Salt and pepper

10 ml Vinegar

6 g Garlic, squeezed

40 g Apricot jam

METHOD

1. For the dressing, blend the ingredients together until smooth.
2. Toss the sliced egg in the dressing and serve.