



GORGONZOLA CREAM DRESSING



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Stable consistency
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

175 g QimiQ Classic, room temperature

150 g Sour cream 20 % fat

75 g Buttermilk

75 g Olive oil

20 g Lemon juice

20 g Red wine vinegar

10 g Garlic, minced

10 g Pine nuts, toasted

3 g Chives, finely chopped

1.5 g Parsley, finely chopped

1.5 g Thyme, finely chopped

100 g Gorgonzola, crumbled

Salt and pepper

METHOD

1. In a food processor whisk QimiQ Classic smooth. Add the sour cream, buttermilk, olive oil, lemon juice, red wine vinegar, garlic, pine nuts and mix well.
2. Fold in the chives, parsley, thyme, and gorgonzola, mix well. Season to taste.