

QimiQ BENEFITS

- Binds with fluid no separation of ingredients
- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Binds with oil





easy

INGREDIENTS FOR 4 PORTIONS

125 g	J QimiQ Classic, room temperature
80 m	Sunflower oil
40 g	Sour cream 15 % fat
5 g	Mustard
1 tbsp	Horseradish, grated
	Salt and pepper

METHOD

- 1. Whisk the QimiQ Classic smooth.
- 2. Add the oil and whisk slowly until the mixture has emulsified.
- 3. Add the remaining ingredients and mix well.