



# CAPRESE DRESSING



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Binds with oil
- Creamy consistency



15



easy

## INGREDIENTS FOR 10 PORTIONS

**125 g** QimiQ Classic, room temperature

**25 g** Parsley, fresh

**25 g** Shallot(s), finely chopped

**10 g** Garlic paste

**5 g** Oregano, finely chopped

**10 g** Green onion(s)

**20 g** Basil, chopped

**50 ml** Olive oil extra virgin

**40 ml** Balsamic vinegar, white

**80 ml** Water

**8 g** Dijon mustard

**8 g** Salt

**1.5 g** Black pepper

## METHOD

1. Blanch the parsley and cool quickly in ice water.
2. Place all of the ingredients into a food processor (or use a stick blender) and blend until smooth.
3. Use the dressing as the base and build the Caprese salad on top. Drizzle the salad with a mix of Balsamic vinegar and olive oil.