



# YOGURT DRESSING WITH THERMOMIX



## QimiQ BENEFITS

- Quick and simple preparation
- Binds with fluid - no separation of ingredients
- Dressings made with QimiQ cling better to salads



15



easy

## INGREDIENTS FOR 1 LITRE DRESSING

<b>125 g</b>	QimiQ Classic, room temperature
<b>270 ml</b>	Sunflower oil
<b>500 g</b>	Yogurt 3.6% fat
<b>80 ml</b>	White balsamic vinegar
<b>1</b>	Garlic clove(s), minced
<b>1 pinch(es)</b>	Sugar
	Salt and pepper

## METHOD

1. Place all the ingredients into the Thermomix bowl with the butterfly whisk and mix for 1 minute / speed 3.