



SALAD WITH GOATS CHEESE CROUTONS AND PORT ONIONS



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads
- Quick and simple preparation



25



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SALAD

- 250 g** Apple(s), cut into segments
- 50 ml** Port
- 20 g** Sugar
- 200 g** Mushrooms, sliced
- Salt
- Pepper
- 50 g** AP Flour
- 2** Egg(s)
- 20 g** Bread crumbs
- Vegetable oil, to fry
- 150 g** Goat cream cheese
- 50 g** Pepitas, finely chopped
- Garlic, finely chopped
- 1** French loaf(s) 8.8 oz each, sliced
- 50 g** Walnuts, coarsely chopped
- 500 g** Lettuce

FOR THE SALAD DRESSING

- 250 g** QimiQ Classic, room temperature
- 60 ml** Dry sherry
- 60 ml** Apple cider vinegar
- 60 ml** Olive oil
- Mustard
- Salt
- Pepper
- Sugar

METHOD

1. Cook the apple in port and sugar until soft.
2. Season the mushrooms, coat in flour egg and bread crumbs and deep fry until golden.
3. Add the pumpkin seeds and garlic to the goats cream cheese and mix well.
4. Spread the sliced baguette with the goats cheese mixture, toast and dice.
5. Arrange the apple, mushrooms, nuts and cheese croutons on the lettuce.
6. For the dressing, add the sherry, vinegar, olive oil, mustard, salt, pepper and sugar to the Qiminise and mix well. Drizzle over the salad.