



HOMEMADE QIMINAISE, BASE RECIPE



QimiQ BENEFITS

- No eggs required
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

125 ml Sunflower oil

15 g Mustard, 1 tbsp

0.5 Lemon(s), juice only

Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the oil, mustard, lemon juice and seasoning. Continue to whisk until creamy.